



**OMAKASE** We would love to curate your dinner tonight. Please talk to a server for details about our omakase \$79-\$179

## LEAN FISH

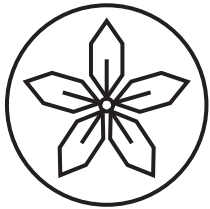
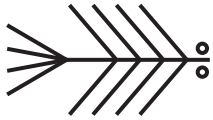
NIGIRI / SASHIMI

MADAI-RED SEABREAM (Japan)	Pickled grape. Yuzu kosho. Lemon	6 / 11
KURA SUZUKI-BLACK SEA BASS (N Atlantic)	Kelp cured. Preserved sudachi	4 / 9
KINMUTSU-LING COD (Nor Cal)	Cayenne daikon. Ponzu. Chives	5 / 10
AMADIA-TILEFISH (Mid Atl)	Umeboshi. Opal basil. Grilled lemon	6 / 12
HIRAME-FLOUNDER (N Atlantic)	Shiso. Lime. EVOO. Smoked sea salt	5 / 10
ENGAWA-FLOUNDER FIN (N Atlantic)	Grapefruit ponzu. Half Moon Bay Wasabi	7 / -
MATSUKAWA-STARRY FLOUNDER (Nor Cal)	Meyer lemon. Micro shiso. Blood orange kosho	7 / 13
SAWARA-SPANISH MACKEREL (N Atlantic)	Compressed galia. Serrano. Fresh sesame oil	- / 12



## FATTY FISH

AKA MUTSU-BLACK THROAT SEAPERCH (Japan)	Braised liver. Cayenne daikon. Ponzu	9 / -
KINMEDAI-GOLDEN EYE SNAPPER (Japan)	Light torch. Cara Cara. Micro chives	9 / 17
AKOUDAI-CANARY ROCKFISH (N Cal)	Charred. Meyer Lemon kosho. Liver-ponzu	7 / 14
SHIMA AJI-STRIPED JACK (Japan)	Yuzu kosho. Aged ponzu	6 / 12
HIRAMASA-GREATER AMBERJACK (Baja)	Granny smith. Lime. HMB wasabi	5 / 11
HON HAMACHI-Yellowtail (Japan)	Aged soy. Preserved grapefruit. HMB wasabi	6 / 12
AJI-JACK MACKEREL (Japan)	Pickled reiner. Ginger. Aged ponzu	6 / 12
SAKE-ORA KING SALMON (New Zealand)	Confit tomato. Whipped tofu. Thai basil	6 / 12
SUCHIRU HEDDO-STEELHEAD TROUT (N Cal)	Aged soy. Lemon zest. HMB wasabi	5 / 11
BINCHO MAGURO-ALBACORE (Japan)	Seared. Sesame seeds. Chives. Spicy ponzu	- / 10
AKAMI-BLUEFIN* "SHOULDER" (Japan)	Poblano soy. HMB wasabi	6 / 12
CHU TORO-BLUEFIN* "MEDIUM FATTY" (Japan)	Aged soy. HMB wasabi	8 / 16
O TORO-BLUEFIN* "SUPER FATTY" (Japan)	Aged soy. HMB wasabi	9 / 18
ZUKE-MARINATED BLUEFIN* (Japan)	Shitake-dashi soy marinade. Torched	7 / 14



## NOT FISH

UNI-SEA URCHIN (Santa Barbara)	Egg yolk/shiro dashi emulsion. Lemon	9 / -
UNI-LIVE SEA URCHIN (Mendocino)	Sushi rice. Caviar. HMB wasabi	- / 26
AMAEBI-SWEET SHRIMP (San Diego)	Brain soy sauce. Lemon	8 / -
HOTATE-LIVE SCALLOP (N Atlantic)	Honeycrisp. Uni. Borage	- / 19
IKURA-SALMON EGG (Alaska)	Dashi marinated. Nori. Aged soy. Lemon zest	7 / -
KYABIA-CAVIAR (Sacramento)	Potato chip. Grilled ramp aioli. chive	9 / -
A5 WAGYU (Japan)	Seared. Foie snow. Lemon-soy. HMB wasabi	12 / -

## DISHERS

DUNGENESS CRAB	Yuzu kosho aioli. Asian pear. Apple	12
ONSEN JIDORI EGG	Dashi-soy. Ikura. Porcini. HMB wasabi	13
SESAME NOODLES	Black truffle. Japanese chimichurri	17
A5 BEEF TARTARE	Crispy nori. Pear. Pickled shallots	8
MILK BREAD TOAST	Uni. Uni butter. Smoked maple-soy. Preserved citrus	9

## HAND ROLLS

YELLOWTAIL	Togarashi-aioli. Grilled green onions	7
ALBACORE	Avocado. Cucumber. Sesame seeds	10
NEGI TORO	Chives. HMB wasabi. Pickled daikon	7

\* Sustainable Kindai tuna from Japan

Not every ingredient listed, please let us know of any allergies  
A 4% charge is added to cover SF mandate charges

620 Gough St.  
415.548.2429  
Robinsanfrancisco.com