



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

\$79-\$179

## LEAN FISH

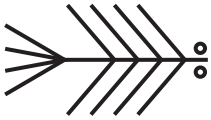
**KINMUTSU-LINGCOD** (N Cal) Green strawberry-ume "boshi". Fennel. Coriander.  
**KUROSUZUKI-BLACK SEABASS** (E Coast) Shiso. Lemon. Maldon.  
**HIRAME-FLUKE** (N Cal) Granny smith apple. HMB Wasabi. Lime.

**BINCHO MAGURO-ALBACORE** (N CAL) Spicy ponzu. Sesame seeds. Micro chives  
**AKAMI-LEAN BLUEFIN TUNA\*** (JPN) Poblano soy. HMB wasabi  
**MEBACHI-BIG EYE TUNA** (HI) Poblano soy. HMB wasabi



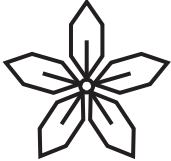
## FATTY FISH

**AKA MUTSU-BLACK THROAT SEAPERCH** (JPN) Cayenne daikon. Liver. Ponzu. Chives.  
**MENUKE-DEEP SEA ROCKFISH** (JPN) Aka miso cured yolk. Sudachi. Kinome.  
**KINKI-IDIOT FISH** (JPN) Cayenne daikon. Liver. Ponzu. Chives.  
**KINMEDAI-GOLDEN EYE SNAPPER** (JPN) Light sear. Soy. Lime. HMB wasabi.



**SHIMA AJI-STRIPED JACK** (JPN) Yuzu kosho. Aged ponzu. EVOO  
**HON HAMACHI-YELLOWTAIL** (JPN) Preserved yuzu. Cara cara orange. Horseradish soy

**KAMASU-BARRACUDA** (JPN) Light sear. Ponzu. Cayenne daikon.  
**SANMA-PIKE MACKERAL** (JPN) Ginger. Soy. Chives. Lime  
**SAWARA-SPANISH MACKERAL** (E Coast) Cold smoked. Pickled Shallots. Soy. HMB Wasabi.  
**MA SABA-MACKERAL** (JPN) Ginger. Soy. Chives. Lime



**SAKE-ORA KING SALMON** (NZ) Confit tomato. Whipped tofu. Thai basil  
**SUCHIRU HEDDO-STEELHEAD TROUT** (N CAL) Aged soy. Yellow peach. HMB wasabi

**CHU TORO-MEDIUM FATTY BLUEFIN\*** (JPN) Aged soy. HMB wasabi  
**TORO-FATTY BLUEFIN\*** (JPN) Aged soy. HMB wasabi  
**O TORO-SUPER FATTY BLUEFIN\*** (JPN) Aged soy. HMB wasabi

## NOT FISH

**UNI-SEA URCHIN** (Santa Barbara) Egg yolk/shiro dashi emulsion. Lemon. HMB wasabi  
**UNI-SEA URCHIN** (Baja) White sturgeon caviar. Soy. Lemon. HMB wasabi  
**UNI-SEA URCHIN** (Hokkaido) Soy. Lime. HMB wasabi.  
**HON UNI-PREMIUM SEA URCHIN** (Hokkaido) Lemon. Soy. HMB Wasabi.  
**LIVE UNI-SEA URCHIN** (Mendocino) Caviar. HMB wasabi. Sushi rice. Nori

**MUKI HOTATE-SCALLOP** (JPN) Uni. Lemon. Soy. HMB wasabi.

**KYABIA-CAVIAR** (Sacramento) Smoked. Potato chip. Grilled ramp aioli  
**A5 WAGYU** (JPN) Seared. Foie snow. Lemon-soy. HMB wasabi

## DISHERS

**ONSEN JIDORI EGG** Dashi-soy. Trout roe. Chanterelles. Chives.  
**SESAME NOODLES** Black truffles. Japanese chimichurri  
**A5 BEEF TARTARE** Crispy nori. Uni. Asian pear. Pickled shallots

## HAND ROLLS

**ALBACORE** Charred herb salsa. HMB Wasabi. Aged soy  
**NEGI TORO** Chives. HMB Wasabi. Aged Soy

\* Sustainable Kindai tuna from Japan

Not every ingredient listed, please let us know of any allergies  
A 5% charge is added to cover SF mandate charges

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