

ACE WASABI

ロックンロール

EST. 1995

HAPPY HOUR 5PM - 6PM DAILY
BINGO ON WEDNESDAY & THURSDAY @ 6PM

HAPPY HOUR SASHIMI 50% OFF *Limit ONE time order per party

MIXED 8 PIECES | \$13 SEASONAL 20 PIECES | \$28 Enjoy our chef 's selection of fresh sashimi, no substitution

HAPPY HOUR SMALL PLATES

BRUSSEL SPROUTS \$8 | FRIED CHICKEN KARAAGE \$8 | GRILLED CORN ON THE COB \$5

HAPPY HOUR ROLLS

SPICY SCALLOP \$8 | TEMPURA SHRIMP \$8 | SPICY TUNA \$8 | SPICY SALMON \$8 | ROCK N ROLL \$8

STARTERS & VEGETABLES

MISO SOUP | \$5 Silky tofu, scallion, seaweed

WAKAME SALAD | \$10 Seaweed salad

EDAMAME | \$6

CHILI & GARLIC EDAMAME | \$7

BLACK TRUFFLE EDAMAME | \$8

CRISPY BRUSSEL SPROUTS | \$12 Crispy fried brussel sprouts, shichimi pepper, lemon, spicy aioli

GRILLED CORN ON THE COB | \$7 w/ miso butter, shichimi,scallion

BLISTERED SHISHITO PEPPERS | \$9 Charred shishito, bonito flakes, ponzu

GRILLED ASPARAGUS | \$11 w/ Furikake, sesame dressing

SMALL PLATES

FURIKAKE TRUFFLE FRIES | \$10 Home-cut fries tossed in a blend of nori, sesame, black truffle salt served with tomato tonkatsu sauce

CRISPY TUNA TARTARE | \$16 Spicy tuna, tobiko, avocado,shiso, soy glaze and ponzu sauce on crispy rice cakes (4pcs.)

GRILLED JAPANESE STYLE PORK RIBS | \$15 Served with a sweet miso dipping sauce

WAGYU HOT STONE | \$33 Snake River Wagyu beef served with sake soy dipping sauce and a sizzling hot lava stone

WAGYU BEEF GYOZAS | \$15 Snake River Wagyu beef w/ black vinegar sauce, sesame seed (5pcs.)

TARTARE DONBURI | \$19 Snake RiverWagyu beef, pickled wasabi, truffle oil, truffle salt, soy sauce, over rice with quail egg

WAGYU BEEF TATAKI | \$19 Lightly seared wagyu beef, shaved sweet onion, scallion, crispy fried onion, garlic ponzu

WAGYU KUSHIYAKI | \$8 Snake River Wagyu beef skewer, crispy onion, scallion (1)

ALBACORE TATAKI | \$19 Lightly seared albacore, daikon sprouts, shaved sweet onion, scallion, tobiko, garlic ponzu

FRIED CHICKEN KARAAGE | \$11 Crispy fried all-natural marinated chicken breast w/ spicy garlic aioli

WHOLE GRILLED CALAMARI | \$16 w/ Shisimi mayo sauce

HAMACHI KAMA | \$18 Grilled yellowtail collar w/ ponzu *limited availability

SALMON KAMA | \$14 Grilled salmon collar w/ ponzu *limited availability

SASHIMI

HAMACHI SERRANO | \$19 Yellowtail sashimi w/ thinly sliced Serrano peppers & yuzu ponzu

MAGURO TRUFFLE | \$19 Tuna sashimi w/ truffle wasabi sauce & black tobiko

SAKE CITRUS | \$19 Salmon sashimi w/ sparkling citrus sauce & black tobiko

WALU CHILI | \$19 Escolar sashimi w/ chili garlic sauce & black tobiko

NIGIRI 2 PCS & SASHIMI 3PCS (OR) 5 PCS Please ask our servers for the daily special fish of the day imported from Japan *These items might contain soy sauce

AMAEBI | \$15

Sweet Shrimp

UNAGI | \$9 / \$12 / \$16

Fresh Water Eel

SHIRO MAGURO | \$9 / \$12 / \$16

Albacore Tuna

WALU | \$8 / \$11 / \$15

Escolar

HAMACHI | \$9 / \$12 / \$16

Yellowtail, Japan

MAGURO | \$9 / \$12 / \$16

Blue Fin Tuna

SHIRO TORO | \$11 / \$14 / \$19

Albacore Tuna Belly
*Nigiri topped with ponzu and scallion

WAGYU BEEF | \$12

Seared Snake River Farm Wagyu A3

HAMACHI TORO | \$11 / \$14 / \$19

Yellowtail, Japan

O-TORO | \$15 / \$21 / \$35

Blue Fin Belly
*Nigiri topped with chili garlic oil

UNI | \$19

Sea Urchin

SPICY SCALLOP | \$11

Chopped Scallop, tobiko,
scallion, spicy aioli

HOTATE | \$10 / \$13 / \$18

Hokkaido Sea Scallop

SAKE | \$9 / \$12 / \$16

Atlantic Salmon

SAKE TORO | \$11 / \$14 / \$19

Atlantic Salmon Belly

IKURA | \$10

Salmon Roe

**** Before placing order please inform your server if a person in your party has a food allergy ****
Consuming raw or under cooked food may increase the risk of food borne illness, especially if you have certain medical conditions.
A 3% surcharge will be added to each check due to higher cost of doing business in San Francisco.

ABURI STYLE NIGIRI | OUR CHEFS LIGHTLY FLAME SEAR EACH PIECE TO BRING OUT THE NATURAL OIL FLAVOR.

SAKE TORO | \$12

W/ Black Truffle Salt

SAKE | \$11

W/ Sliced Serrano, miso sauce

SCALLOP | \$12

W/ Spicy Aioli, Pickled Wasabi

ALBACORE TORO | \$12

Scallion, Ponzu, Fried Onion

HAMACHI TORO | \$12

Pickled Wasabi

BLUE FIN TORO | \$16

Chili Garlic Oil, scallion

MIXED SASHIMI

8 SLICES | \$26 Assortment of today's fresh fish selected by the chef *No Substitution

20 SLICES | \$56 Assortment of today's fresh fish selected by the chef *No Substitution

8 SLICES OF TORO | \$38 2 Pieces of each: Blue fin belly, yellowtail belly, albacore belly, salmon belly

OMAKASE NIGIRI

MORIAWASE | \$28 5 pcs special fish from Japan

4 PIECES OF TORO | \$24 1 piece each of seared: Blue fin belly, yellowtail belly, albacore belly, salmon belly

CLASSIC ROLLS

TEMPURA SHRIMP | \$10 Avocado, cucumber, tobiko, kaiware w/ spicy aioli

SAKE AVOCADO | \$11 Salmon, avocado, sesame seed

HAMACHI LIME | \$11 Yellowtail, jalapeno, lime zest, cilantro, wasabi tobiko

CRUNCHY ACE WASABI | \$10 Snow crab, eel, macadamia nuts, soy glazed, wasabi tobiko

SPICY TUNA | \$13 spicy tuna, cucumber, kaiware (Add potato bits +\$1)

MAUI | \$10 Tuna, avocado, macadamia nuts, sesame

49ER | \$10 Yellowtail, scallion, tobiko

CALIFORNIA | \$10 Snow crab, avocado, tobiko

NEGI TORO | \$11 Chopped blue fin toro, scallion

SIGNATURE ROLLS

BRING IT ON "SAMPLER" | \$69 **FOUR** of our favorite **ROLLS**: Rocket Man / 2 Pac / Shinjuku / Three Amigos (no substitution)

TORO-TORO | \$21 Maguro, scallion, topped w/ toro tartare, scallion

STAIRWAY TO HAMACHI | \$18 Gobo root, asparagus, shiso, topped with hamachi, crispy quinoa, micro greens, soy ginger sauce

FREE BIRD | \$18 Salmon, cucumber, Kizami wasabi topped w/ soy marinated onions, micro greens

SHAKE IT OFF | \$18 Shrimp tempura, Kizami wasabi, garlic cream sauce, topped with tuna, micro greens, crispy quinoa

2PAC | \$20 spicy tuna, shrimp tempura, topped w/ layers of salmon, shaved sweet onion, scallion, yuzu ponzu

SPICE GIRLS | \$19 Tempura shrimp, avocado, cilantro, topped w/ tuna, lime, scallion, chili threads, sweet habanero sauce, soy glazed

OZZY | \$17 Shrimp tempura, topped w/ crab, avocado, jalapeno, tobiko, spicy aioli

BEEF TARTARE ROLL | \$22 Asparagus, gobo root, kaiware, topped w/ fresh snake river wagyu beef tartare, garlic ponzu, pickled wasabi

SHINJUKU | \$18 Eel, avocado, topped w/ spicy crab, salmon, tuna, avocado, bonito flakes, tobiko, scallion, soy glazed

ROCKET MAN | \$20 Snow crab, tempura shrimp, topped w/ seared hamachi, jalapeno, spicy aioli, garlic ponzu

VICTORIA'S SECRET | \$17 Tempura albacore, cilantro, jalapeno, topped w/ snow crab, layers of tuna, spicy aioli, tobiko

FLYING KAMIKAZE | \$17 spicy tuna, asparagus, topped w/ albacore, scallion, garlic ponzu

THREE AMIGOS | \$14 Tuna, yellowtail, eel, cucumber, avocado, wasabi tobiko, soy glaze

RAINBOW | \$15 snow crab, avocado, topped w/ layers of assorted fish

POST MALONE | \$17 Tuna, yellowtail, asparagus, topped w/ avocado& crispy onion

VEGGIE ROLLS

VEGGIE ROLL | \$14 Tempura asparagus, wakame, topped w/ avocado, sesame seed

SMASHING PUMPKINS | \$14 Tempura pumpkin, avocado, topped w/ wakame

GARDEN | \$14 Tempura asparagus, topped w/ avocado, garlic marinated eggplant, sesame, scallion, soy glazed

HAND ROLLS

TORO UNI | \$16 Chopped blue fin toro, uni, scallion

BAKED CRAB | \$9 snow crab, crispy potato bits, sesame, spicy aioli, rolled w/ soybean paper

SPICY SCALLOP | \$10 Chopped Hokkaido scallop, tobiko, spicy aioli, scallion

NEGI TORO | \$11 Chopped blue fin toro, scallion

TEMPURA SHRIMP | \$9 Shrimp tempura, cucumber, avocado, tobiko, kaiware, w/ spicy aioli

SPICY TUNA | \$12 Spicy tuna, cucumber, kaiware

SPICY SALMON | \$12 Spicy salmon, cucumber, kaiware

ROCK N ROLL | \$10 Eel, avocado, cucumber

DESSERT

MOCHI ICE CREAM | \$8 salted caramel, w/ caramel sauce (3 pcs)

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