

**GRANDEHO'S KAMEKYO  
JAPANESE CUISINE**



**2721 HYDE STREET  
SAN FRANCISCO, CA 94109**  
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[WWW.GKSUSHI.COM](http://WWW.GKSUSHI.COM)

**OPEN HOURS**

*MON-FRI*

*11:30am-3:00pm (lunch)*

*5:00pm-10:00pm (dinner)*

*SAT*

*5:00pm-10:00pm*

*SUN (Close)*

**In Japan, Kame(turtle) symbolizes a long and happy life.  
Come and share this fortune with us in our restaurant.**

## BEER



<b>SAPPORO, ASAHI</b>	<i>\$6.95 (lg)</i>	<b>ASAHI DRAFT BEER</b>	<i>\$6.50</i>
<b>CLAUSTHALER</b> non-alcohol beer (small bottle)	<i>\$4.95</i>	<b>SAPPORO DRAFT</b>	<i>\$5.95</i>

## SAKE

### HOT SAKE

*\$4.95 (sm) / \$6.95 (lg)*

### COLD SAKE

<b>OZEKI</b> Large bottle	<i>\$13.95</i>	<b>GINJO JUNMAI</b> Mild (medium size)	<i>\$15.95</i>
<b>NIGORI</b> Unfiltered sake	<i>\$6.95 (glass) \$14.95 (bottle)</i>	<b>TAMANO HIKARI</b> Mild	<i>\$9.95</i>
<b>KARATAMBA</b> Dry (medium size)	<i>\$15.95</i>	<b>KUBOTA</b> Premium Gold (reserved sake bottle)	<i>\$120.00</i>
<b>SAYURI</b> 300ml Bottle	<i>\$12.50</i>		

## WINE

### HOUSE WINE

Chardonnay, Cabernet Sauvignon, Merlot

*\$8.95 (glass)*

### WHITE WINE

	<u>Glass</u>	<u>Bottle</u>
<b>BEAULIEU VINEYARD</b> Coastal Chardonnay Subtle oak with citrus flavors	<i>\$9.95</i>	<i>\$39.00</i>
<b>VALLEY OF THE MOON</b> Pinot blanc, Sonoma Tinges of citrus flavors with faint floral undertones	<i>\$10.95</i>	<i>\$39.00</i>
<b>CAKEBREAD</b> Sauvignon blanc, Napa Crisp fruit flavors with a hint of herbs and spice		<i>\$85.00</i>

### RED WINE

<b>BEAULIEU VINEYARD</b> Coastal Merlot Fruity with a hint of blueberry	<u>Glass</u> <i>\$9.95</i>	<u>Bottle</u> <i>\$39.00</i>
<b>PLUM WINE</b> Served with plum & mint	<i>\$9.95</i>	

### ASKED PRESERVED PRIME SAKE

## GH BENTO BOX

SERVED WITH STEAMED RICE,  
MISO SOUP, AND HOUSE SALAD  
FOR DINNER \$4 UP

"HIGHLY  
RECOMMENDED"

*Choice of 2 items-\$14.95*

*Choice of 3 items-\$17.95*

### CHICKEN TERIYAKI

Broiled boneless chicken

### SALMON TERIYAKI

Fresh grilled salmon

### BEEF TERIYAKI

Slice beef

### TEMPURA SHRIMP

2 pcs

### VEGETABLE TEMPURA

6 pcs

### EGG ROLL

2 pcs

### CALIFORNIA ROLL

Crab and avocado

### TEKKA MAKI

Fresh red Tuna

### SASHIMI

Salmon or Tuna, 4 pcs

### TONKATSU

Pork cutlet

### SEAWEED SALAD

Marinated seaweed

### SABA

Grilled mackerel

## LUNCH

SERVED WITH STEAMED RICE & HOUSE SALAD

### BBQ PORK

Grilled marinated sliced pork

\$10.95

### YAKI RICE

Pan-fried rice with vegetables or Kimchi Rice  
Add: Chicken \$2.00 Seafood \$3.00

\$10.95

### CHICKEN TERIYAKI

Broiled boneless chicken with teriyaki sauce

\$10.95

### SALMON FILET

Grilled fresh salmon

\$11.95

### SABA

Grilled mackerel served with choice of teriyaki sauce or salt seasoning

\$11.95

### TONKATSU

Batter deep-fried pork cutlet served with katsu sauce

\$10.95

### TEMPURA

Shrimp & vegetables, shrimp or vegetables

\$10.95

### OYAKO DONBURI

Chicken, egg, onion over the rice

\$9.95

### KATSU DON

Pork cutlet, onion & egg over the rice

\$9.95

### BLACK COD

Grilled & marinated with miso

\$15.95

## SUSHI LUNCH

SERVED WITH MISO SOUP  
FOR DINNER \$4 UP

**A**

### FRESH RAW FISH

White Tuna 1 pc  
Ebi 1 pc  
Salmon 1 pc  
Maguro 1 pc  
Escolar 1 pc  
+ California Roll

*\$14.00*

**B**

### ORGANIC VEGETABLE SUSHI

Inari 2 pcs  
Avocado 2 pcs  
Shitake 6 pcs  
Kappa 6 pcs

*\$14.00*

**C**

### ROLL COMBO

California Roll 6 pcs  
Tekka & Kappa 6 pcs  
Avocado & Salmon 6 pcs

*\$14.00*

**D**

### SASHIMI

Maguro 2 pcs  
Hamachi 2 pcs  
Salmon 3 pcs  
White Fish 2 pcs

\*served with rice

*\$15.00*

Additional \$2.00 charge for substitute item changes



## APPETIZERS

<b>GYOZA</b> (5 pcs) Homemade with choice of either seasonal vegetables or pork	\$6.95	<b>KAKUNI</b> Cooked pork belly	\$6.50
<b>AGEDASHI TOFU</b> Fried tempura tofu served with ginger sauce	\$5.95	<b>HAMACHI KAMA</b> Grilled yellowtail cheek with ponzu sauce	\$9.95
<b>EDAMAME</b> Steamed organic soybeans	\$4.95	<b>VEGETABLE WONTON</b> Fried, filled with assorted vegetables	\$6.95
<b>CHICKEN KARAAGE</b> Deep-fried white meat chicken	\$7.95	<b>IKAMARU YAKI</b> Grilled whole squid	\$9.95
<b>SOFT SHELL CRAB</b> Deep-fried crab served with house sauce	\$8.95	<b>SUNOMONO</b> Choice of Tako, Ebi or Kani *Substitutes are possible	\$9.95
<b>TEMPURA COMBO</b> Deep fried battered shrimp (2pcs) & assorted vegetables (4-5 pcs) Shrimp only (4 pcs) \$7.95 Vegetables only (6pcs) \$6.95	\$8.95	<b>BLACK COD</b> Grilled & Marinated with soy bean & miso	\$12.95
<b>CROQUETTE</b> Deep fried Japanese style potatoes	\$5.95		

Sashimi appetizer is available



## SPECIALTY SALADS

<b>TUNA TATAKI SALAD</b> Seared tuna with green salad & house dressing	\$13.95
<b>WAKAME SALAD</b> Lemon with marinated cucumber/green onion	\$5.95
<b>SALMON SKIN SALAD</b> Dried bonito & green mixed	\$7.95
<b>MIXED ORGANIC SALAD</b> Seasonal fresh vegetables with house dressing	\$7.95
<b>FRESH TOFU SALAD</b> Fresh green salad, fresh tofu, and avocado house dressing	\$7.95

## SIDE ORDERS

<b>STEAMED RICE</b> White or Brown	\$2.00
<b>MISO SOUP</b> Soybean curd soup with tofu, seaweed, and green onion	\$2.00
<b>TSUKEMONO</b> Assorted Japanese pickled vegetables	\$4.95
<b>ONIGIRI (RICE)</b> Choice of umeboshi/salmon/mentaiko, per order (2 pcs)	\$3.95
<b>KIMCHI</b> Homemade Korean traditional spicy pickled napa cabbage	\$4.95

## CHEF'S SPECIALS

### **SUSHI COMBINATION**

White tuna, Hamachi, Tobiko, Ika, Maguro, Salmon, Escolar, Ebi & California Roll

*\$21.95*

### **CHIRASHI**

Assorted sliced raw fish over sushi rice

*\$21.95*

### **TEKKA DON**

Fresh sliced red tuna over rice

*\$21.95*

### **UNAGI DON**

Barbecued eel over rice

*\$21.95*

### **DELUXE SASHIMI**

Tuna (3 pcs), Hamachi (2 pcs), White Tuna, Tako, Salmon, Saba and Escolar (15 pcs total)

*\$45.00*

\*More variety available upon request

### **SUSHI COMBINATION**



### **DELUXE SASHIMI**



### **SPECIAL SALAD**

### **TOFU SALAD**

## NIGIRI SUSHI

<b>TAMAGO</b> Sweet egg omelet	\$4.95	<b>ESCOLAR</b> Butter fish	\$5.95
<b>INARI</b> Rice wrapped in sweet cooked soybean curd	\$4.95	<b>HIRAME</b> Halibut	\$5.95
<b>MAGURO</b> Red Tuna	\$6.50	<b>UNAGI</b> Barbecued eel	\$6.50
<b>SAKE</b> Marinated fresh salmon	\$6.50	<b>HOTATE</b> Fresh scallop	\$6.95
<b>SABA</b> Marinated mackerel	\$5.95	<b>IKURA</b> Salmon roe	\$6.50
<b>SHIRO MAGURO</b> White Tuna	\$5.95	<b>KANI</b> Cooked crab	\$8.95
<b>TAKO</b> Steamed octopus	\$5.95	<b>SPICY HOTATE</b> Scallop in spicy sauce	\$6.95
<b>TOBIKO</b> Flying fish roe	\$5.95	<b>AMAEBI</b> Raw sweet shrimp with deep-fried head	\$8.95
<b>EBI</b> Cooked shrimp	\$5.95	<b>UNI</b> Fresh sea urchin roe	\$12.95
<b>HMACHI</b> Yellowtail	\$6.50		

## MAKI SUSHI ROLLS

<b>TEKKA</b> Red tuna	\$5.95
<b>CALIFORNIA ROLL</b> Avocado & crab	\$6.50
<b>ALASKA ROLL</b> Salmon & avocado	\$6.50
<b>PHILADELPHIA ROLL</b> Cream cheese, avocado, smoke salmon	\$7.50
<b>SPICY TUNA</b> Tuna, avocado, and cucumber	\$6.95
<b>NEGI HAMA</b> Hamachi and green onion	\$6.50
<b>ROCK'N ROLL</b> Barbecued eel, avocado, and cucumber	\$6.95
<b>SPIDER ROLL</b> Deep-fried soft shell crab, tobiko, and vegetables	\$8.95
<b>SPICY HOTATE</b> Chopped scallop with spicy sauce	\$7.95
<b>FUTO MAKI</b> Large roll with egg omelet, cucumber, avocado, unagi, and ebi	\$7.50
<b>SHRIMP TEMPURA</b> Deep-fried battered shrimp, cucumber, and avocado	\$7.95
<b>MENTAIKO ROLL</b> Spicy cod roe w/oba, green onion	\$6.50
<b>NEW YORK ROLL</b> Cooked shrimp with avocado	\$5.95

## UNIQUE ROLLS

<b>RAINBOW ROLL</b> Tuna, Hamachi, Salmon, Ebi, White Fish and avocado	\$14.95
<b>BAY ROLL</b> Spicy scallop, crab meat and avocado with wasabi sauce wrapped with salmon	\$13.95
<b>CATERPILLAR</b> Avocado over barbecued eel and cucumber	\$13.95
<b>DRAGON</b> Barbecued eel over avocado and cucumber shrimp tempura	\$15.95
<b>CABLE CAR</b> Unagi and Tuna over California Roll	\$17.95
<b>LION KING</b> Oven-baked California roll topped with salmon and spicy mayo sauce	\$15.95
<b>CHERRY BLOSSOM</b> Salmon, cucumber, and avocado, Tuna, with Seaweed salad on top	\$14.95
<b>SWAMP</b> Wakame seaweed salad on top of spicy Tuna roll	\$13.95
<b>ASKED CHEF'S SPECIALS</b>	<i>M. P.</i>
<b>EVERYDAY CHEF'S SPECIALS</b>	<i>Market Price (M.P.)</i>



## VEGETARIAN ROLLS

<b>KAPPA</b> Cucumber	\$4.95	<b>AVOCADO</b> Fresh avocado	\$4.95
<b>KAMPYO</b> Sweet cooked squash skin	\$4.95	<b>UMESHISO</b> Plum with oba leaf	\$4.95
<b>GOBO</b> Pickled burdock	\$4.95	<b>SHITAKE</b> Cooked shitake mushroom	\$4.95
<b>OSHINKO</b> Pickled yellow radish	\$4.95	<b>NATTO</b> Fermented soybean	\$4.95
<b>JAPANESE TEA GARDEN ROLL</b> Chef's choice of everyday seasonal vegetables			\$8.95

\*Mamenori (soy bean skin) Substitute **\$2.00**

\*Fresh Wasabi, Fresh Ginger Substitute **\$2.00**

With Mamenori (tofu skin wrap) extra \$2.00 up  
With Brown Rice extra \$2.00 up





## ENTREES

SERVED WITH MISO SOUP, RICE, AND HOUSE SALAD

### CHICKEN TERIYAKI

Broiled boneless chicken with teriyaki sauce

*\$14.95*

### GRILLED SALMON

With choice of either teriyaki sauce or salt seasoning

*\$15.95*

### SABA

Grilled mackerel with choice of either teriyaki sauce or salt seasoning

*\$15.95*

### TONKATSU

Batter deep-fried pork cutlet served with katsu sauce

*\$13.95*

### TEMPURA

Deep-fried battered shrimp and assorted vegetables

*\$14.95*

### YAKI RICE

Pan-fried rice with kimchi (any extra meat \$2.00, seafood \$3.00)

*\$11.95*

### BEEF TERIYAKI

Grilled beef with teriyaki sauce

*\$21.95*

### SEA-BASS

Pan-fried with panko

*\$21.95*

### BLACK-COD

Marinated with miso and grilled

*\$21.95*

### KALBI-SHORT RIBS

Korean style marinated with soy sauce and garlic

*\$21.95*

## UDON

### TEMPURA UDON

Tempura with noodle soup

*\$13.95*

### KITSUNE UDON

Sweet tofu with bamboo and vegetables noodle soup

*\$11.95*

### YASAI (VEGETABLE) UDON

Fresh vegetables with clear vegetable broth noodle soup

*\$11.95*

### KIMCHI UDON

Spicy napa cabbage & vegetables noodle soup

*\$12.95*

### SEAFOOD NABEYAKI UDON

All seafood and vegetables

*\$22.00*

### KAMEKYO UDON

Fresh miso broth with Tofu and vegetables

*\$13.95*

# RAMEN

No MSG

## ORIGINAL

[topping]

FISH CAKE/CHASHU  
BABY BOKCHOY  
BEAN SPROUT  
GREEN ONION  
[choice of flavor]  
SOY SAUCE / MISO

**\$9.95**

## COLD RAMEN

[topping]

TAMAGO, CUCUMBER  
CHASHU,  
AVOCADO, TOMATOES  
WAKAME

**\$10.95**

## SPECIAL RAMEN

[topping]

FISH CAKE  
CHASHU  
BABY BOKCHOY  
BEAN SPROUT  
GREEN ONION  
TONKOTSU

**\$11.95**

## SPICY RAMEN

[choice of flavor]

SPICY SOY SAUCE  
SPICY MISO

**\$10.95**

*Extra noodles	<b>\$2.00</b>	Baby bokchoy	<b>\$2.00</b>
Soft Boiled Egg	<b>\$1.00</b>	Chashu	<b>\$2.00</b>
Sweet Corn	<b>\$1.00</b>	Kakuni Pork Belly	<b>\$2.00</b>
		Gyoza(2pcs)	<b>\$3.00</b>



## DESSERTS

### ICE CREAM

Green tea, mango

\$4.95

### TEMPURA ICE CREAM

Deep fried ice cream covered in castella bread

\$6.95

### MOCHI ICE CREAM

Ice cream in sticky rice cake (choice of green tea, mango, strawberry, red bean) with fresh fruit

\$5.95

### FRESH FRUIT

Organic, Seasonal fruits

\$5.95



## BEVERAGES

**COKE / DIET COKE / SPRITE / BOTTLED WATER** \$2.50

**LEMONADE / GINGER ALE / CALISTOGA** \$3.95

**JAPANESE ICED GREEN TEA** \$3.95

### JASMINE TEA

No caffeine black/corn leaves (pot)

\$3.95

### SPARKLING WATER

S. Pellegrino(M)

\$5.95

### SHIRLEY TEMPLE

Sprite with syrup & cherry

\$4.95

### ARNOLD PALMER

Ice tea mixed w/ lemonade

\$4.95



[GRANDEHO'S SUSHI]

Price subject to change without notice. Menu items may change subject to seasonal availability.

Our corkage fee is \$15.00.

On parties of 6 or more, 20% gratuity will be added.

We accept major credit cards. (Minimum \$20.00)



