ERNEST

Raw Bar

Uni Toast
Jidori Egg Yolk, Brioche
27

Osetra Caviar
Banana Bread
75

Hog Island Oyster
Green Apple, Kohlrabi
4.50 Each

Sushi Rice
Ikura, Raw Beef, Toasted Nori
26

Madai Sashimi
Oden, Asian Pear
25

Bluefin Tuna Tostada
Delicata Squash, Almond Salsa Macha
27

Snacks

Parker House Rolls
House Cultured Butter & Its Milk
9

Maitake Tempura
Castelvetrano Salsa Verde
17

Chicharrón
Kimchi Dip
15

Salads & Vegetables

Koshihikari Fried Rice
Brussels Sprouts, Pomegranate
23

Grilled Matsutake
Apples, Pine Nut
25

Burrata
Figs, Hazelnut, Scallion Pancake
23

Smoked Early Girl Tomato
Shiso Green Goddess, Sunflower Seeds
19

Meat & Seafood

Pork Chop
KC BBQ, Crispy Onion
41

Monterey Bay Squid
Rutabaga, Fingerling Potato
35

Shio Koji Hanger Steak
Démi Vinaigrette, Shoestring Potato
49

LET THE KITCHEN COOK FOR YOU

***99 / *139 Per Person**
67 Beverage Pairing
**Requires entire table participation of 2 or more guests*

Substitutions & Modifications politely declined without advance notice

Chef/Owner Brandon Rice **Chef de Cuisine** Rodolfo Sandoval
Kitchen Team Jose C. Kevin C. Gredis M. Leif B. Anne D. Cliver O. Elmer M.

Ernest Kakigori Tote Bags $25

Substitutions & Modifications politely declined | 7% will be added to each check to support SF employer mandates.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Cocktails 17 each

Cherī Negroni Gin, Campari, Carpano Antica, Preserved Cherry Leaf

MSG Martini Roku Gin, Umeshu, Fino Sherry, MSG

Alpine Colada Génépy, Pineapple, Coconut, Douglas Fir

Baijiu Milk Punch Baijiu, Suntory Toki Whisky, Sesame, Ginger, Citrus

Shiso Gimlet St. George Terroir Gin, Lime, Shiso, Dolin Blanc

Makrut Lime Fizz Makrut Leaf Vodka & Cachaça, Sour Cream, Egg White, Soda

Daiquiri Bolognese Amaro Montenegro, Angostura Bitters, Lime, Whipped Pineapple

Shiso & Tonic 'London Dry' Spirit, Lime, Tonic **14** ***Non-Alcoholic***

Ostrich 'Apéritif & Floreale' Spirits, Citrus, Whipped Pineapple **14** ***Non-Alcoholic***

Wine BY THE GLASS

SPARKLING

NV Arnaud Lambert 'Crémant de Loire' Brut **Chenin Blanc** Loire Valley FR **19**

2023 Brick & Mortar Brut Rosé **Pinot Noir/Chardonnay** Sonoma Coast California **19**

NV Kally 'Plum Shiso' **Sparkling Verjus** Portola Valley CA **19** ***Non-Alcoholic***

WHITE

2025 Ryme 'Hers' **Vermentino** Carneros California **18**

2023 Goisot 'Exogyra Virgula' **Sauvignon Blanc** Saint-Bris FR **18**

2025 Les Héretiers du Comte Lafon **Chardonnay** Mâcon-Villages Burgundy FR **25**

2015 Forlorn Hope 'Nacré' **Semillon** Napa Valley California **18**

ROSÉ + ORANGE

2025 Joseph-Jibril **Rosé of Pinot Noir** Russian River Valley California **17**

2025 Pielihueso 'Naranjo' **Skin Fermented Torrontés** Mendoza AR **19**

RED

2022 A Los Viñateros Bravos 'Volcánico' **Pais** Itata Valley CL **15** ***Chilled***

2023 Subject to Change Winery 'Big Sun Energy' **Grenache** Mendocino California **14**

2022 Robert Sinskey 'Aries Violet' **Pinot Noir** Carneros California **25**

2023 Paolo Conterno 'A Mont' **Nebbiolo** Langhe IT **19**

Beer & Sake

Asahi 'Super Dry' **Rice Lager** Tokyo Japan **9**

Suntory All-Free **Lager** Tokyo Japan **7** ***Non-Alcoholic***

Chokaisan 'Mount Chokai' Junmai Daiginjo **Sake** Akita Japan **19**

Abe Shuzo Junmai **Sake** Niigata Japan **17**

Bottled Water

Mountain Valley Still Water USA — **7** / **Agua De Piedra Sparkling Water** Mexico — **7**