

Cloak & Petal

SUSHI & DRINK



GFO-Gluten Free Option
GF-Gluten Free
V-Vegan
VO-Vegan Option

OTSUMAMI

salted edamame 6.⁵

V GFO

garlic edamame 7.⁵

V GFO

miso soup 4.⁵ GF

with agedama, silken tofu, wakame & kaiso

shrimp sweet corn soup 12

shrimp, tomato oil, sunflower seed & micro shiso

rice 4 GF V

fried rice with egg 15

ADD PORK BELLY, CHICKEN, SHRIMP OR SPAM + 7

sweet potato fries 7.⁵

house seasoning & japanese kewpie mayo

gyoza (dumplings) 11

taberu rayu, chives, agedama & soy rayu vinegar

6pcs. choice of: chicken or vegetable

leafy mixed green salad 9 V

sweet onion soy vinaigrette, radish, cilantro, carrots, cucumbers, sesame seeds & wonton strips

MAKE IT
SPICY
+1

blistered shishitos 13 GFO

garlic ponzu, kutsuobushi & sesame seeds

sunomono salad 9

seaweed, kappa zuke, tosazu & sesame seeds | ADD SHRIMP + 8

pork belly kakuni 22

mugi fugi porkbelly, marinated sweet egg, hot mustard, baby carrot & chives

karaage 12

choice of: chicken or cauliflower VO
spicy aioli, cabbage & lemon |
tossed in kabayaki sauce or
spicy sweet sauce + 1

short rib tacos 18

miso braised short rib, mushrooms, guacamole, irish white cheddar, cabbage & shorty sauce

lamb pops 20

grilled lamb, honey gochujang glaze & chef's selection of garnish

katsu curry

choice of: chicken: 20 or cauliflower steak: 18 V
curry, beni shoga, kappa zuke, rice & furikake

veggie garden 15 V

tempura eggplant, haricot verts, broccolini, shimeji mushrooms, cauliflower, green onion tossed in kabayaki sauce & rice



QR MENU



ohh baby i like it raw

SUSHI & DRINK



HOUSE ROLLS

- california 8**
krab, avocado & cucumber
- spicy tuna 10 GF**
with cucumber
- vegetable 8 V GFO**
seasonal vegetables
- philadelphia 12 GF**
salmon, cream cheese & cucumber
- tuna 12 GF**
avocado & cucumber
- hamachi 12 GF**
avocado & cucumber
- salmon 12 GF**
avocado & cucumber
- shrimp tempura 14 GFO**
6pcs. krab, avocado, cucumber, gobo & spicy aioli
- avocado 9 GF V**
cucumber & avocado
- cucumber 9 GF V**
cucumber

SPECIALTY ROLLS

- tokyo gangster 25 GFO**
wagyu strip, shrimp, asparagus, avocado, yamagobo, black garlic sauce, soy olive oil, smoked garlic salt & micro shiso
- kyoto ninja 25 GFO**
wagyu strip, shrimp, grilled serrano, avocado, yuzu kosho tosazu, salsa verde, red onion & micro cilantro
- saucy boi 18 GFO**
panko shrimp, cream cheese, avocado, spicy tuna, jalapeño, seared spicy aioli & sweet soy reduction
- saucy girl 20 GFO**
salmon, tempura jalapeño, spicy tuna, asparagus, seared sweet thai chili aioli, chipotle sweet soy & fried onion crumbles
- cesar chavez 22 GFO**
pepper crusted tuna, shrimp tempura, spicy tuna, avocado, yamagobo, smoked serrano ponzu, spicy mustard tosazu & micro cilantro
- shibuya nights 22**
salmon, lemon thins, tempura shrimp, krab, avocado, yuzu kosho tosazu, yuzu honey aioli, katsuoibushi & aonori

- 2pacalypse 19**
seared albacore, tempura shishito, spicy tuna, yamagobo, avocado, garlic ponzu, negi aioli, fried garlic & micro cilantro
- kamikaze 19 GFO**
yellowtail, grilled serrano, panko shrimp, avocado, smoked serrano ponzu, yuzu honey aioli, jalapeño dust & micro shiso
- snake eyes 21**
fresh water eel, shrimp tempura, cream cheese, krab, cucumber, chipotle sweet soy, lemon aioli & furikake
- you know my steez 15**
salmon, asparagus, charred jalapeño, cream cheese, avocado, sweet thai chili aioli, sweet soy, terbaru rayu & micro cilantro (fried roll)
- face it, you're basic 15**
panko shrimp, avocado, krab, tempura crunchy flakes, spicy aioli & sweet soy reduction
- notorious P.I.G. 22**
tuna, yellowtail, ume bacon, panko shrimp, krab, avocado, seared garlic aioli, sweet soy reduction & aonori
- miso vegan 15 V**
tempura purple sweet potato, asparagus, avocado, miso vinaigrette, sweet soy reduction, fried onion crumbles & micro shiso

HANDROLLS \$7

- Shrimp Tempura
- Panko Shrimp
- Tuna* Salmon*
- Hamachi* Krab*

*Spicy Available

HANDROLLS \$6

- Cucumber Avocado

SPECIALTY SASHIMI

- wagyu mafia 32**
wagyu strip, yuzu kosho, irish white cheddar, chives, spiraled seasoned potatoes & micro greens
- moment of truth 24**
yellowtail, truffle infused ponzu, lemon aioli, kizami wasabi & micro cilantro
- da rockwilder 24 GFO**
yellowtail, yuzu miso vinaigrette, honey yuzu aioli, serrano, jalapeño dust, agedama & micro shiso
- kagutshuchi's revenge 24 GFO**
salmon, negi aioli, lemon oil, togarashi & micro cilantro
- shinobi 24**
salmon, spicy mustard tosazu, serrano, agedama, red onion & micro cilantro
- samurai showdown 24**
seared albacore, garlic ponzu, chipotle sweet soy, terbaru rayu & micro shiso

add real crab to any roll 6

GFO-Gluten Free Option, GF-Gluten Free, VO-Vegan Option, V-Vegan

A service charge of 20% will be added to all parties 6 and greater.

for relaxing times. make it suntory times

SUSHI & DRINK

DRAFT BEER \$8

the hop concept

dank & sticky
seasonal iipa 8.5% abv | san marcos, ca

resident brewing co.

perky blonde
blonde ale 5.2% abv | san diego, ca

eppig brewing

10:45 to denver
ipa 7% abv | san diego, ca

sapporo brewing co.

sapporo premium beer
pale lager 4.9% abv | sapporo, japan

mother earth brew co.

nitro cali creamin
vanilla cream ale 5% abv | san diego, ca

pizza port brewing co.

chronic ale
amber ale 4.9% abv | san diego, ca

societe brewing

"the pupil" ipa
ipa 7.5% abv | san diego, ca

fall brewing co.

magical and delicious
pale ale 5.5% abv | san diego, ca

fort point beer co.

sfizio
italian style pilsner 4.9% abv
san francisco, ca

bivouac ciderworks

albright
pear cider 6% abv | san diego, ca

thorn street brewery

barrio lager
lager 4.5% abv | san diego, ca

harland brewing co.

hazy ipa
hazy ipa 6.5% abv | san diego, ca



SPARKLING

zonin

prosecco | veneto, italy..... 14/48

st. hilaire brut

blanquette de limoux | limoux, france . 13/46

la faire la fête brut

crémant de limoux | limoux, france72

perrier-jouët

blason rose' | épernay, france 150

perrier-jouët

blanc de blancs | épernay, france 125



COCKTAILS

japanese mule 15

our take on the classic mule
iichiko saiten, ginger, lime &
angostura

born & dayzed 15

a tropical, refreshingly sweet-tart
offering
C&P rum blend, falernum,
passionfruit & lime *front bar only

kyoto days 16

our take on the classic old fashioned
suntory toki, matcha iri
genmaicha & grapefruit

red sun 15

bright, floral and slightly dry - a
great quencher
don fulano blanco, lo-fi
gentian amaro, lemon &
pomegranate

kaiju krush 15

fruity with a smokey backbone
amaras verde mezcal,
amaro montenegro, giffard
pamplemousse & lime

fuji smash 15

a richer-style smash, laced with apple
laird's apple brandy, benedictine,
lemon & demerara

tea ceremony 15

easy drinking and refreshing
matcha infused vodka, mint,
cucumber, pineapple, lemon &
honey *front bar only

dragonball tea 16

our subtle yet complex take on
tiki, bursting with fruit flavors
denizen rum, macadamia
orgeat, curaçao, lemon &
dragon fruit

classic highball 15

simple and refined, perfect for
anytime of the day
suntory toki, ice spear,
sparkling water & citrus zest

chū carré 16

a delicate spin on an unforgettable
boozy classic
iichiko saiten, suntory toki, lo-fi
sweet vermouth, benedictine
& orange

wake me up, f*ck me up 16

an ode to a contemporary classic,
with an Aussie twist
mr. black coffee liqueur,
starward two-fold whiskey &
demerara



BOTTLES/CANS

asahi breweries limited

super "dry" (20 oz) 10
rice lager 5.2% abv | tokyo, japan

hoplark

really really hoppy (12oz) 8
non-alcoholic hopwater 0.0% abv
boulder, co

Cloak & Petal

SUSHI & DRINK



CLOAK AND PETAL TO THE SAKE

FROM THE FOREST
EARTHY & COMPLEX

tedorigawa "yamahai junmai"

silver mountain | junmai

13 for 4oz | 27 for 9oz | 64 for 24oz bottle

taiheikai

pacific ocean | tokubetsu junmai

15 for 4oz | 32 for 9oz | 84 for 24oz bottle

fuku chitose

happy owl | yamahai junmai

13 for 4oz | 27 for 9oz | 64 for 24oz bottle

WIND + WATER
LIGHT, DELICATE, &
OCCASIONALLY DRY

dewazakura "oka"

cherry bouquet | ginjo

13 for 4oz | 27 for 9oz | 64 for 24oz bottle

izumo fuji

ancient shrine | junmai

14 for 4oz | 30 for 9oz | 74 for 24oz bottle

hoyo "sawayaka junmai"

summer breeze | junmai

11 for 4oz | 23 for 9oz | 60 for 24oz bottle

OF PETALS + FRUIT
FRUITY & AROMATIC

joto junmai

the green one

11 for 4oz | 23 for 9oz | 60 for 24oz bottle

masumi "shiro"

sake matinee | junmai gingo

15 for 4oz | 32 for 9oz | 84 for 24oz bottle

UNFILTERED
NIGORI

joto junmai nigori

the blue one

23 for 9oz | 60 for 24oz bottle

sho chiku bai

nigori silky mild

13.50 for 375ml bottle

UNDERGROUND

sho chiku bai

classic hot sake | junmai

13 for caraffe

jota graffiti cup

shiro's dream | honjozo

11 per cup

kikusui

funaguchi | nama genshu

13 per cup

kiku-masamune

futsushu

11 per cup

RESERVE

yuki no bosha

winter beauty | junmai daiginjo

179 for 24oz bottle

dewazakura "ichiro"

abbey road | daiginjo

119 for 24oz bottle

REDS

rabble

red blend | paso robles, ca..... 14/48

talbott kali hart

2018 pinot noir | monterey, ca.. 14/48

bonanza by chuck wagner

lot #1 cabernet sauvignon |

fairfield, ca 14/48

il bruciato guado al tasso

2019 super tuscan |

bolgheri, italy 16/52

caymus

2016 cabernet sauvignon |

napa, ca..... 135 for 750ml
185 for 1l



WHITES

daou

2020 sauvignon blanc /

paso robles, ca 14/48

carmenet

chardonnay | sonoma, ca 14/48

tenute carrara

pinot grigio | grave del friuli, Italy

14/48

domane wachau

2020 grüner veltliner federspiel |

wachau, austria 14/48

cakebread

2017 chardonnay | napa, ca 90

ROSE'

day owl

rose | parlier, ca..... 14/48