

Cloak & Petal



SUSHI & DRINK



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

OTSUMAMI

salted edamame 6.50

V GF

garlic edamame 7.50

V GF

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 V GF

fried rice with egg 15.50 GFO

ADD PORK BELLY +7 | ADD CHICKEN +7

ADD SHRIMP +7 | ADD SPAM +7

sweet potato fries 7.50

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 10 V

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

ADD CHICKEN +7 | ADD SHRIMP +7

ADD SASHIMI (CHEF SELECTION) +15

blistered shishitos 13 GFO

garlic ponzu, kutsuobushi & sesame seeds

MAKE IT SPICY +1

grilled wild spanish octopus 21 GFO

chorizo mash, charred poblano crema & micro herbs

sunomono salad 9

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

pork belly kakuni 22

sakura porkbelly, marinated sweet egg, hot mustard, baby carrot & chives

karaage 12.50

choice of: chicken or cauliflower VO

spicy aioli, cabbage & lemon | tossed in kabayaki sauce or spicy sweet sauce + 1

sticky fingaz ribs 22

pork spare ribs, hoisin gochujang glaze, togarashi, sesame seeds, micro cilantro & asian slaw

kalbi short ribs 25 GFO

marinated short ribs over sizzling onions, sesame seeds, potato salad & spicy garlic cucumber salad

katsu curry

choice of: chicken: 20 or cauliflower steak: 18.50 V
curry, beni shoga, kappa zuke, rice & furikake

spicy garlic noodles 15.50 V

spicy garlic noodles, tofu, shimeji mushrooms, haricot verts, snap peas, red onion, cilantro, togarashi, fried shallots & sweet rayu oil

ADD CHICKEN +7 | ADD SHRIMP +7

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

hadoken 24 GFO

yellowtail, mango fresca, pomegranate ponzu, hawaiian sea salt & micro greens

shoryuken 24

seared albacore, spicy mustard tosazu, black garlic sauce, garlic beet salt, birista & micro shiso

rock da belly 24 GFO

salmon belly, ikura, uni shoyu, yuzu juice, cilantro oil, yuzu salt, togarashi & micro cilantro

doctor octopus 24 GFO

octopus, yuzu kosho tosazu, salsa verde, shaved red onion, sriracha sea salt & micro shiso

QR MENU



consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



ohh baby i like it raw

SUSHI & DRINK



NIGIRI & SASHIMI

| | Nigiri (2pc.) | Sashimi (5pc.) |
|--------------|------------------|-------------------|
| Maguro | 9 | 22 |
| Shiro Maguro | 7 | 18 |
| Hamachi | 8 | 20 |
| Hamachi Toro | 9 | 22 |
| Kanpachi | 8 | 20 |
| Sake | 7 | 18 |
| Sake Toro | 8 | 20 |
| Hirame | 8 | 20 |
| Saba | 7 | 18 |
| Ebi | 7 | 18 |
| Tako | 8 | 20 |
| Ika | 7 | 18 |
| Hotate | 8 | 20 |
| Unagi | 7 | 18 |
| Uni | 16 | 38 |
| Masago | 7 | n/a |
| Ikura | 12 | n/a |

SPECIALTY ROLLS

tokyo gangster 25 GFO
wagyu strip, shrimp, asparagus, avocado, yamagobo, black garlic sauce, soy olive oil, smoked garlic salt & micro shiso

bushido 25 GFO
wagyu strip, tempura lobster, blistered shishito, avocado, truffle ponzu, seared yuzu kosho aioli, katsuobushi & 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, katsuobushi & aonori

kraken 19 GFO
seared albacore, spicy tuna, avocado, cucumber, jalapeño, garlic ponzu, poblano crema, spiraled seasoned potatoes & micro cilantro

yuki onna 21 GFO
salmon, yellowtail, spicy tuna, tempura asparagus, yamagobo, lemon thins, yuzu kosho tosazu, cilantro oil, yuzu salt, togarashi & micro cilantro

kamikaze 20 GFO
yellowtail, grilled serrano, panko shrimp, avocado, smoked serrano ponzu, yuzu honey aioli, jalapeño dust & micro shiso

mr. dubstep 21
freshwater eel, karaage softshell crab, spicy tuna, yamagobo, avocado, chipotle sweet soy, lemon aioli & fried onion crumbles

you know my steez 15
salmon, asparagus, charred jalapeño, cream cheese, avocado, sweet thai chili aioli, sweet soy, taberu rayu & micro cilantro (fried roll)

face it, you're basic 16
panko shrimp, avocado, krab, tempura crunchy flakes, spicy aioli & sweet soy reduction

notorious P.I.G. 22
tuna, yellowtail, candied ume bacon, panko shrimp, krab, avocado, seared garlic aioli, sweet soy reduction & aonori

miso vegan 16 V
tempura purple sweet potato, asparagus, avocado, miso vinaigrette, sweet soy reduction, fried onion crumbles & micro shiso

HOUSE ROLLS

california 9
krab, avocado & cucumber

spicy tuna 10 GF
with cucumber

vegetable 9 V GFO
seasonal vegetables

philadelphia 12.⁵⁰ GF
salmon, cream cheese & cucumber

tuna 12.⁵⁰ GF
avocado & cucumber

hamachi 12.⁵⁰ GF
avocado & cucumber

salmon 12.⁵⁰ GF
avocado & cucumber

shrimp tempura 14.⁵⁰ GFO
6pcs. krab, avocado, cucumber, yamagobo & spicy aioli

avocado roll 9 GF V
avocado

cucumber 9 GF V
cucumber

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add real crab to any roll 6

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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

- rotating dipa**
ask server for details
- 10:45 to denver 9**
eppig brewing
ipa 7% abv | san diego, ca
- sapporo premium 8**
sapporo brewing co.
pale lager 4.9% abv | sapporo, japan
- cali creamin nitro 9**
mother earth brew co.
vanilla cream ale 5% abv | san diego, ca
- chronic ale 8**
pizza port brewing co.
amber ale 4.9% abv | san diego, ca
- the pupil 9**
societe brewing
ipa 7.5% abv | san diego, ca
- magical & delicious 9**
fall brewing co.
pale ale 5.5% abv | san diego, ca
- sfizio 8**
fort point beer co.
italian style pilsner 4.9% abv | san francisco, ca
- albright 8**
bivouac ciderworks
pear cider 6% abv | san diego, ca
- barrio lager 8**
thorn street brewery
lager 4.5% abv | san diego, ca
- harland hazy 9**
harland brewing co.
hazy ipa 6.5% | san diego, ca
- tora! 8**
fall brewing co.
japanese lager 5.2% | san diego, ca

N/A COCKTAILS

- old fashioned 10**
lyre's american malt, demerara, orange
- eastside 10**
seedlip garden 108, lime, cucumber, mint, simple syrup

SLUSHIES

- geena and juice 16**
ask server for details
- cloak sour 16**
suntory haku, midori, & citrus blend



CLASSIC HIGHBALLS

choice of: suntory haku, roku, or toki 15
sparkling water, ice spear, lemon twist

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 15.50

iichiko saiten, ginger, lime & angostura

born & dayzed 15.50

C&P rum blend, falernum, passionfruit & lime

kyoto days 16.50

suntory toki, matcha iri genmaicha & grapefruit

red sun 15.50

don fulano blanco, lo-fi gentian amaro, lemon & pomegranate

kaiju krush 15.50

mezcal, giffard mangue, espelette pepper, & lime

samurai sour 16.50

suntory roku, amaro montenegro, amontillado sherry, macadamia orgeat, lemon

tea ceremony 15.50

chamomile infused vodka, pineapple, honey, & lemon

wake me up, f*ck me up 16.50

mr. black coffee liqueur, starward two-fold whiskey & demerara

the geena the latina margarita 16.50

lalo blanco, prickly pear, elderflower, & lime

princess peach 15.50

bourbon, giffard crème de pêche, honey, & lemon

tiki-esque 16

mezcal, spiced rum, banana, macadamia orgeat, & lime

PUNCH BOWL COCKTAILS

tea party 95

chamomile infused vodka, pineapple, honey, & lemon

cloak spritz 95

lo-fi gentian amaro, prosecco, sparkling water | serves 6+

monster mule 65

iichiko saiten, ginger, passionfruit, lime, & angostura serves 4

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

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REDS

rabble

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

talbott kali hart

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

outerbound

cabernet sauvignon | alexander valley, ca 15/50

il bruciato guado al tasso

2019 super tuscan | bolgheri, italy 16/52

frank family

cabernet sauvignon | napa, ca..... 120



CLOAK AND PETAL TO THE SAKE

FROM THE FOREST
EARTHY & COMPLEX

silver mountain

tedorigawa | yamahai junmai
13 for 4oz | 27 for 9oz | 66 for 24oz bottle

happy owl

fuku chitose | yamahai junmai
13 for 4oz | 27 for 9oz | 66 for 24oz bottle

indigo

sohomare | junmai daiginjo
13 for 4oz | 27 for 9oz | 66 for 24oz bottle

sōtō black label

sōtō | junmai
12 for 4oz | 23 for 9oz | 60 for 24oz bottle

northern skies

skitabara "koshiku junzukuri" | junmai
15 for 4oz | 32 for 9oz | 76 for 24oz bottle

mystery

junmai ginjo
13 for 4oz | 27 for 9oz | 66 for 24oz bottle

summer breeze

hoyo "sawayaka" | junmai
12 for 4oz | 23 for 9oz | 60 for 24oz bottle

cherry bouquet

dewazakura "oka" | gingo
13 for 4oz | 27 for 9oz | 64 for 24oz bottle

pacific ocean

taiheikai | tokubetsu junmai
15 for 4oz | 32 for 9oz | 76 for 24oz bottle

WIND + WATER
LIGHT, DELICATE, &
OCCASIONALLY DRY

OF PETALS + FRUIT
FRUITY & AROMATIC
ALL ITEMS STAY

RESERVE

winter blossom

akitabara | daiginjo
88 for 24oz bottle

the one with clocks

joto | daiginjo
108 for 24oz bottle

abbey road

dewazakura "ichiro" | daiginjo
118 for 24oz bottle

UNFILTERED
NIGORI

silky mild

sho chiku bai | nigori
13.50 for 375ml bottle

"the blue one"

joto | junmai nigori
24 for 10oz bottle | 56 for 24oz bottle

hot sake

sho chiku bai | junmai
13 per carafe

funaguchi "original gold"

kikusui | honjozo nama genshu
12 per cup

"the graffiti cup" by

shiro

joto | futsushu
11 per cup

kiku-masamune

futsushu
10 per cup

UNDERGROUND

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

patz & hall

chardonnay | sonoma coast, ca.. 72

ROSE'

day owl

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