

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 GF 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

gyoza (dumplings) 11

taberu rayu, chives, agedama & soy rayu vinegar

6pcs. choice of: chicken or vegetable

blistered shishitos 13 GFO

garlic ponzu, kutsuobushi & sesame seeds

sunomono salad 9

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

leafy mixed green salad 11 V

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

ADD CHICKEN +7 | ADD SHRIMP +7

ADD SASHIMI (CHEF SELECTION) +15

MAKE IT SPICY +1

grilled wild spanish octopus 21 GFO

chorizo mash, charred poblano crema, grilled lime squeeze & micro herbs

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

spicy garlic godzilla wings 16 *GFO

jumbo chicken wings tossed in a spicy garlic sauce, jalapeno, radish, micro herbs & sriracha ranch

*GFO naked wings tossed in garlic, salt & pepper

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



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

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 20 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, sweet soy reduction, 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

MIXED SASHIMI

ninja mix 55
10pc. assorted chef selection sashimi: caviar, ikura, oshinko & kizame wasabi

samurai mix 75
15pc. assorted chef selection sashimi: caviar, ikura, oshinko & kizame wasabi

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 suntury times

SUSHI & DRINK

COCKTAILS

japanese mule 15.⁵⁰
iichiko, shochu "japanese vodka", ginger, lime, soda-h2o, aromatic bitters

born & dayzed 15.⁵⁰
c&p rum blend, grilled pineapple syrup, pineapple, cantaloupe juice, banana liqueur

kyoto days 16.⁵⁰
suntory toki, matcha iri genmaicha & grapefruit bitters

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 sugar

oaxacan-through-edén 16.⁵⁰
mezcal, cucumber, celery apple syrup, lime, genepy herbal liqueur

red eye spritz 16.⁵⁰
Amaro Blend, Prosecco, Soda H2o

lychee and beachy season 16.⁵⁰
strawberry infused gin, lychee liqueur, lo-fi amaro

j1 16.⁵⁰
mezcal, rum, select apertif, lime, pineapple juice, demerara sugar

the last stand 16.⁵⁰
blanco tequila, lime, passion fruit, chile pasilla-prickly pear syrup, mezcal float

street corn 16.⁵⁰
spiced rum, nixta corn liqueur, lime, falernum syrup

shiso - peachy 16.⁵⁰
gin, elderflower liqueur, lime, peach puree, green shiso, soda-h2o

miyaki spritz 16.⁵⁰
vodka, lychee liqueur, lemon, ginger syrup, prosecco

SLUSHIES

seasonal slushie 16
ask server for details

cloak sour 16
suntory haku, midori, & citrus blend

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

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

CLASSIC HIGHBALLS

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

QUICK HAWK TUAH

SERVED AS A SHOT

kong in toki-oh 12
suntory toki, pineapple syrup, lemon, fire bitters

project passion 12
blanco tequila, mango liqueur, lime, passion fruit

easy sunday 12
bourbon whisky, lillet, lemon, simple syrup

kanpai 12
rum, midori, lemon, honey



Pineapple Sour 10
Non- Alcoholic American-Malt, Grilled Pineapple Syrup, Lemon, Pineapple Juice, Fee Foam

Apple (A Day) 10
Non- Alcoholic American-Malt, Mint, Lime, Apple Celery Syrup, Cranberry Juice

The Samantha 10
Non- Alcoholic Seed Lip Botanical, Lime, Simple Syrup, Cranberry Juice

Summer Sling 10
Non- Alcoholic Seed Lip Botanical, Citrus Blend, Grenadine, Soda H2o

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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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

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

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

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

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, france 72

perrier-jouët

blason rose' | épernay, france 150

perrier-jouët

blanc de blancs | épernay, france 125

ROSE'

day owl

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