

Cloak & Petal

SUSHI & DRINK



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

OTSUMAMI

salted edamame 6.50

V GF

garlic edamame 7.50

V GF

miso soup 4.5 GF

with agedama, silken tofu, wakame & kaiso

rice 4 V GF

spicy tuna crispy rice 17 GFO

shiso crispy rice, chipotle spicy tuna, sambal sweet soy, dehydrated orange zest & petite shiso

fried rice with egg 16 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

agedashi tofu 15 VO

edamame hummus, kimchi aioli, garlic soy vinegar & petite shiso

blistered shishitos 13 GFO

garlic ponzu, kutsuobushi & sesame seeds

curry karaage shrimp 16

silken curry, pickled red onion, curry toasted pepitas & petite shiso

sunomono salad 9

seaweed, kappa zuke, tosazu & sesame seeds | add shrimp +8 | add octopus +8

MAKE IT
SPICY
+1

leafy mixed green salad 12 V

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

add chicken +7 | add shrimp +7

add sashimi (chef selection) +15

grilled wild spanish octopus 22 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

17 *GFO

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

*GFO naked wings tossed in garlic, salt & pepper

kalbi short ribs 26 GFO

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

skirt steak 34 GF

prime outside skirt, roasted bell pepper chimichurri, eggplant puree, charred broccolini & micro cilantro

spicy garlic noodles 17 V 🔥

spicy garlic noodles, tofu, shimeji mushrooms, haricot verts, snap peas, cilantro, togarashi, fried shallots & sweet rayu oil
add chicken +7 | add shrimp +7

SPECIALTY SASHIMI

mass appeal 26

tuna, garlic chipotle miso, charred jalapeño ponzu, fried shallots, sunomono & petite shiso

moment of truth 24

yellowtail belly, truffle infused ponzu, poblano crema, kizami wasabi & micro cilantro

shoryuken 24

seared albacore, thai chili ponzu, black garlic sauce, garlic beet salt, birsta & micro shiso

shadowboxin' 24 GFO

salmon belly, truffle shio, goma rice crisp, fried shallots, yuzu kosho aioli, sambal vinaigrette & petite 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.

cloakandpetal.com



619.501.5505

📱 / cloakandpetal

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A service charge of 20% will be added to parties of 6 or greater

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
Masago	7	n/a
Ikura	12	n/a

NIGIRI FLIGHTS

shogun flight 19
4pc. chef selected and garnished nigiri

emperor flight 38
8pc. chef selected and garnished nigiri

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

SPECIALTY ROLLS

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

bushido 25
wagyu strip, karaage softshell crab, takuan, cucumber, yamagobo, yuzu kosho tosazu, charred yuzu kosho aioli, chipotle shio & petite cilantro

saucy boi 18 GFO
panko shrimp, cream cheese, avocado, spicy tuna, jalapeño, seared spicy aioli & sweet soy reduction

sicario 22 GFO
salmon, pepper crusted tuna, blackened shrimp, spicy tuna, cucumber, avocado, charred jalapeño garlic ponzu, chipotle aioli, dehydrated orange zest & micro herbs

abuelita 22 GFO
pepper crusted tuna, shrimp tempura, spicy tuna, avocado, cucumber, smoked serrano ponzu, spiced lime crema, guajillo shio & micro cilantro

master roshi 22
yellowtail, tuna, tempura negi, avocado, yamagobo, thai chili ponzu, yuzu kosho aioli, smoked chipotle sea salt & micro shiso

shibuya nights 22
salmon, lemon thins, tempura shrimp, krab, avocado, yuzu kosho tosazu, yuzu honey aioli, katsuobushi & aonori

vampiro slayer 21 GFO
seared albacore, shrimp, cucumber, takuan, yamagobo, avocado, garlic chipotle miso, kimchi aioli, beet salt, fried garlic & petite shiso

i ain't mad at cha 22 GFO
salmon, karaage shrimp, spicy tuna, cucumber, yamagobo, charred poblano crema, sambal vinaigrette, crispy shallots & petite cilantro

kamikaze 21 GFO
yellowtail, grilled serrano, panko shrimp, avocado, smoked serrano ponzu, yuzu honey aioli, jalapeño dust & micro shiso

black mamba 21
unagi, panko shrimp, cucumber, asparagus, yamagobo, avocado, sambal sweet soy, miso vinaigrette, garlic shio & agedama

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, cucumber, miso vinaigrette, sweet soy reduction, fried onion crumbles & micro shiso

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add real crab to any roll 6

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for relaxing times. make it suntory times

SUSHI & DRINK

COCKTAILS

a5 reserve 25

a5 fat-washed suntory ao japanese whiskey, tamari tincture, sanonto sugar, bitters, smoked

berry provocative 18

horse soldier bourbon, blueberry syrup, rosemary, lemon

matcha made me do it 18

haku vodka, licor 43, vanilla, almond milk, matcha concentrate

scarlet noshi 20

awayuki japanese gin, miso, shochu, lime, strawberry, ginger, banana foster foam

spring fling 19

mijenta reposado, xila aperitif, hibiscus, fee foam, lime, lemongrass, basil

oaxacan trade winds 18

amaras verde mezcal, dark jamaican rum, orange curaçao, orgeat, lime

oolong time no see 18

toki japanese whisky, oolong tea syrup, lemon juice, egg white

shoguns' paradise 17

saison pale rum, ube coconut syrup, falernum, lemon, pineapple, matcha powder

PUNCH BOWL COCKTAILS

tea party 95 (serves 6 guests)

matcha, mint, cucumber-infused vodka, pineapple, honey, & lemon

monster mule 65 (serves 4 guests)

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

N/A COCKTAILS
...I GUESS I'M DRIVING

blossom fizz 10

pomegranate, lime, orgeat, pineapple, topped with soda water

tokyo thai tea 12

coconut milk, lemongrass, lime, agave, matcha concentrate

the samantha 10

non- alcoholic seed lip botanical, lime, simple syrup, cranberry juice

dropkick cold brew 6

nitro cold brew, san diego

kiwi fu 17

don fulano blanco, elderflower, kiwi, cucumber, lime

lychee sakura 17

haiken lychee vodka, nigori sake, yuzu, lychee juice, lychee cordial (lychee martini)

born & dazed 16

c&p rum blend, grilled pineapple syrup, pineapple, cantaloupe juice, banana cordial

wake me up, f* me up 18

dropkick espresso, bourbon, vanilla syrup, mr black coffee liqueur

tea ceremony 16

matcha, mint, cucumber-infused vodka, lemon, honey, pineapple

japanese mule 16

iichiko shochu ("japanese vodka"), ginger, passion fruit, lime, angostura, soda water

CLASSIC HIGHBALLS

choice of:

suntory haku, roku, or toki 15

sparkling water, ice spear, lemon twist

SHOOT YOUR SHOT

SERVED AS A SHOT

tea ceremony 12

matcha, mint, cucumber-infused vodka, lemon, honey, pineapple

project passion 12

lalo tequila, mango liqueur, lime, passion fruit

born and dazed 12

c&p rum blend, grilled pineapple syrup, pineapple, cantaloupe juice, banana cordial



SLUSHIES

seasonal slushie 16

ask server for details

ninja turtle 16

haku, midori, citrus, sugar

DRAFT BEER

seasonal tap

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

weekend vibes 9

coronado brewing

ipa 6.8% | san diego, ca

the pupil 9

societe brewing

ipa 7.5% abv | san diego, ca

trumer pilsner 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

baja soul 8

original 40 brewing

mexican lager 5.0% abv | san diego, ca

harland hazy 10

harland brewing co.

hazy ipa 6.5% | san diego, ca

tora! 8

fall brewing co.

japanese lager 5.2% | san diego, ca

undeniable wealth 10

original 40 brewing

ddh west coast ipa 7.1% | san diego, ca

BOTTLES/CANS

asahi breweries limited

super "dry" (20 oz) 10

rice lager 5.2% abv | tokyo, japan

n/a sapporo (12 oz)

sapporo brewing co., japan - \$9

Cloak & Petal



SUSHI & DRINK



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

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

WIND + WATER
LIGHT, DELICATE, &
OCCASIONALLY DRY

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

OF PETALS + FRUIT
FRUITY & AROMATIC
ALL ITEMS STAY

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

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

UNDERGROUND

hot sake
sho chiku bai | junmai
13 per carafe

funaguchi "original gold"
kikusui | honjozo nama genshu
12 per cup

REDS

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

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

bonanza
cabernet sauvignon | lot 7 | ca (nv)
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, ca16/62

carmenet
chardonnay | sonoma, ca14/48

tenute carrara
pinot grigio | grave del friuli, italy
15/55

canyon road
pinot grigio | modesto, ca.....14/48

martin codax
2023 albariño | rías baixas.....16/62

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'

studio by miraval
provence (france).....14/48