

ENJOY MORE JAPANESE SEAFOOD HERE

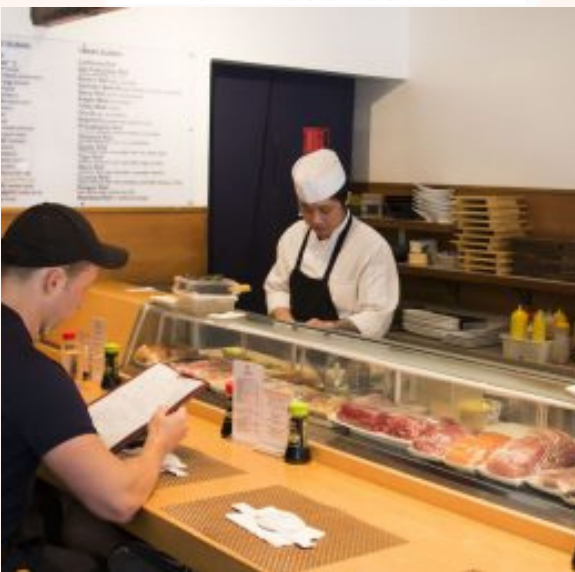
SAN FRANCISCO



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SANRAKU



Sanraku is a Japanese restaurant offering authentic cuisine and the best sushi in San Francisco & San Jose at three different locations: Sutter Street, the Metreon, and Westfield Oakridge. They are open for delivery, pickup, and indoor/ outdoor dining.

<https://www.sanraku.com>

Address: 704 Sutter Street, San Francisco, CA 94109

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HASHIRI



Hashiri brings together two of Japan's historical culinary concepts by combining hyper-seasonal ingredients and premium fish selections directly from a private purveyor inside the world-renowned Toyosu fish market in Tokyo. Hashiri's primary focus is on showcasing evolving cuisine and Japan's richest seasonal ingredients.

<http://hashirisf.com/>

Address: 4 Mint Plaza, San Francisco, CA 94103

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AKARI



Akari Japanese Bistro was founded by Kakehashi Group in 2022. "Kakehashi" is the Japanese term for a suspension bridge and perfectly encapsulates the Akari team's ambition to serve as a bridge for Bay Area diners to experience Japanese cuisine, culture, and "Omotenashi" (hospitality), as a restaurant that is both "Made in America" yet also "Made by Japanese."

<https://www.akari-japanese.com/>

Address: 1155 Folsom St, San Francisco, CA 94103

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Menya Kanemaru Golden Ramen



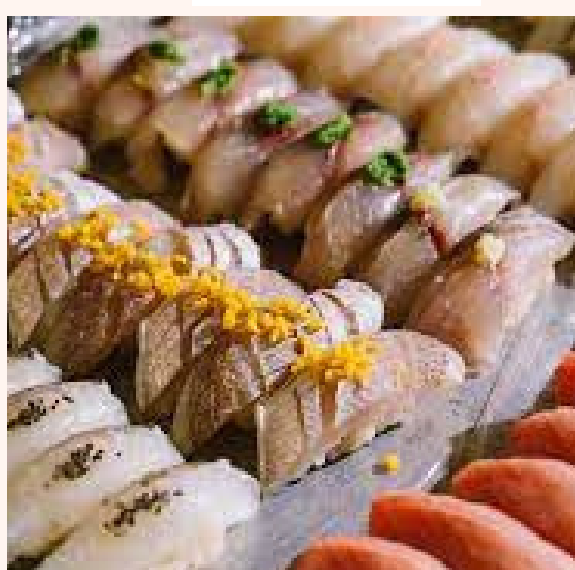
Menya Kanemaru Golden Ramen is another Kakehashi Group restaurant. Menya Kanemaru serves a variety of Japanese ramen, bento, appetizers, and sake, including a notable selection of vegan ramen and other dishes.

<https://www.menya-kanemaru.com/>

Address: 174 Valencia St, San Francisco, CA 94103



SUSHI SALON (Pop-up)



At Sushi Salon, Chef Joji Nonaka sources the majority of the fish they use through Mr. Hiroki Hasegawa, a well-known fish concierge. The mission at Sushi Salon is to share gratitude and reverence for the history of our ocean and land, while fostering an environmentally conscious approach to sushi making.

<https://www.sushi-salon.com/>