

San Aeto

Modern Japanese Cuisine

SIGNATURE COCKTAILS 28

OAKED MANHATTAN

assembled and aged in-house for 35 days
elijah craig small batch bourbon | elijah craig
barrel proof bourbon | rittenhouse bib eye |
cocchi di torino sweet vermouth |
angostura bitters

ABSINTHE FRAPPÉ

jade nouvelle absinthe superior | lemon |
mint | fever tree soda

SPIRITED COCKTAILS 26

PALE SHELTER

hayman's old tom gin | plantation 3 star rum |
bonal quina | grapefruit shrub | lime |
cinnamon | fever tree indian tonic

IL FUME

vida mezcal | cimmaron blanco tequila |
campari | lime | grapefruit | ginger

YES & NO

j wray & nephew jamaican rum | lustau
amontillado sherry | pear | lemon | angostura
bitters

GTA

botanist islay gin | maurin quina | vanilla |
thyme | star anise | peychaud's bitters |
fever tree indian tonic

SPIRIT-FREE COCKTAILS 15

COCONUT COOLER

coconut water | lemon juice | mint | club soda

RASPBERRY LEMONADE

San Setto

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SPECIALTY ROLLS

PACIFIC LOBSTER ROLL 42 GF

tuna | cucumber | spicy kewpie | crispy leek

SPICY TUNA ROLL 26 GF

jalapeño | kewpie
cucumber | avocado | scallion

CRAB ROLL 34 GF

pickled daikon | spicy kewpie
tobiko | avocado | carrot

WAGYU ROLL 55 GF

japanese A5 beef tartare togarashi seared A5
tataki | toasted nori oil | caviar | chive | miso
aioli | 24k gold flake

SANTA BARBARA ROLL 36

shrimp tempura | salmon | crab | avocado |
jalapeño | tomatillo-yuzu sauce

HAND ROLLS AVAILABLE UPON REQUEST

NIGIRI OR SASHIMI

per piece

HAMACHI 18

TUNA 16

SALMON 12

UNAGI 12

SMALL BITES

MISO SOUP 17

tofu | kombu
scallion

CHILLED EDAMAME 16 GF

togarashi spice | sea salt

SPICY TUNA ON CRISPY RICE 26

crispy rice | jalapeño
cilantro | kewpie

YELLOWTAIL TIRADITO 35

lemongrass ponzu | miso powder
charred avocado | jalapeño | rice crisps

SEAWEED SALAD 16 GF

wakame | sesame seeds | sesame oil

OCTOPUS SUNOMONO 35 GF

japanese cucumber | mirin dressing

WAGYU BEEF TATAKI 42 GF

daikon radish | lemongrass ponzu | charred
avocado | jalapeño

SWEET

MOCHI ICE CREAM 18

green tea | mango
chocolate | strawberry

COLD SAKÉ

JUNMAI 16/96

seikyo

"mirror of truth"

mild | hints of honey

JUNMAI 16/96

hakutsuru

dry | robust | toasty

JUNMAI NIGORI 15/180

joto saké

"the blue one"

milky | coconut essence

SPARKLING SAKÉ

MIO 16/96

crisp & fruity

JAPANESE WHISKY

KIKORI 20

SUNTORY WHISKY TOKI 20

ICHIROS MALT CHICHIBU 45

HAKUSHU 12Y 75

KOMAGATAKE 27Y 226

BEER

ASAHI SUPER DRY 13

KIRIN ICHIBAN 13

SAPPORO 13

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