

Menu

Itameshi Appetizers

*"Itameshi" is Japanese slang for Italian-inspired food.
Our opening bites — playful, soulful, and rooted in balanced*

FOCACCIAPAN 🌿 \$9

Fresh-baked herbs de Provence milk bread served with truffle butter over organic honey (Italy's focaccia meets Japan's milk bread)

UMAMI VERDE 🌿 \$11

Togarashi-spiced marinated olives, blistered shishito peppers, and kinome

TEMPURA MISTO MEDITERRANEO \$19

Lightly battered prawns, squid, and seasonal vegetables, fried crisp. Served with 'nduja aioli and a fresh lemon wedge

ITAMESHI TAGLIERE \$32 for 2 \$56 for 4

Featuring duck prosciutto, wagyu bresaola, and soppressata piccante; paired with pecorino di grotta, truffled pecorino, and robiola Alta Langa cheese. Served with spicy Calabrian orange marmalade, seasonal pickles, local grapes, and crostini bread

Sushi alla Moda

*Signature rolls with an Italian twist.
Playful, bold, and unmistakably CIAORIGATO*

GAMBERI & BURRATA \$18

Shrimp tempura, burrata, avocado, flamed lemon wedges, and sesame seeds

TONNO & PESTO \$18

Ahi Tuna, basil pesto, carrots, cucumber, tobico, leaks gremolta

FUNGI & TARTUFO 🌿 \$18

Portobello mushrooms tempura, truffle cream, Parmigiano, and shaved truffle

ROLL OF THE DAY (Market Price)

Ask your server for today's special

Insalate

PANZANELLA SUNOMONO 🌿 \$16

Kale salad, heirloom tomatoes, feta cheese, pickled red onions, cucumber sunomono, sesame seeds, croutones, honey Italian dressing

TOKYO CAESAR 🌿 \$16

Sweet little gems, anchovies, Parmigiano Reggiano, sesame-garlic dressing, toasted olive oil croutons

Nudo & Crudo

*A celebration of raw beauty — from sea and land.
These dishes highlight purity, precision, and the natural umami of each element, where Italian and Japanese techniques meet in harmony.*

DAILY OYSTERS 6 for \$28 12 for \$54

Served with yuzu sorbet and umi budo

CRUDO AL MIRTILLO \$20

Hamachi with huckleberry and ueboshi broth, pickled daikon and red onions, tempura shiso, and green parsley oil

WAYGU A5 CARPACCIO "CALABRIA MEETS KYOTO" \$36

A5 Japanese waygu, nduja aioli, crispy farro, shiso, kosho-Calabrian oil, cured egg yolk

Yakitori & Spiedini

Flame-grilled skewers — from Japanese yakitori to Italian spiedini. Brushed with tare sauce and finished over heart wood fire grill. Served à la carte with three house sauces

TRUMPET MUSHROOM SKEWERS 🌿 \$14

Glazed with soy-mirin tare and togarashi

YAKITORI DI POLLO \$14

Japanese style chicken and onions skewers

SPIEDINO TOP SIRLOIN \$18

Grilled black Angus beef and guanciale skewer

Side Sauces

HOUSE HOT SAUCE

HOUSE PONZU WITH LIMONCELLO

JAPANESE SALSA VERDE



Pasta

*Italian soul, Japanese depth,
handmade, house-tossed, and umami-packed.*

CIAORIGATONI \$25
Rigatoni with our house slow cooked 8 hours bolognese sauce, topped with shiitake mushrooms, and Parmigiano Reggiano

BUCATINI TSUKUNE CURRY \$25
Bucatini pasta, Japanese curry, tsukune chicken meatballs, fried seaweed, Parmigiano Reggiano

MAREMISO MALTAGLIATI \$30
Maltagliati pasta, manilla clams, tempura prawn, miso broth, leek & togarashi crumble

UNI TAGLIATELLE \$32
Hand-cut tagliatelle with sea urchin cream, tobiko, and leek's gremolata

Pizza Dō

*"Dō" means "the way" or "the path" in Japanese.
This is our way of pizza — a fusion journey where Italian
tradition meets Japanese soul, one wood-fired pie at a time*

SHISO REGINA MARGHERITA 🌿 \$20
Tomato sauce, fior di latte mozzarella, fresh shiso leaves, olive oil

OKONOMIYAKI PIE 4 FORMAGGI 🌿 \$25
Mozzarella, mushrooms, okonomi sauce, kewpie mayo, aonori, mozzarella, gorgonzola, parmigiano, pecorino

CIAOCARNIVORA \$27
Tomato sauce, mozzarella, tsukune meatballs, spicy Calabrian soppressata, pecorino, herbs de Provence and Calabrian chili oil

NERO DI TOKYO \$25
Squid ink base tomato sauce, mozzarella, olive oil, tamari, calamari, celery, and shiso



Secondi & Grill

*From the plancha to the charcoal,
bold plates, full flavor, cooked with heart*

TOKYO-BURGER TOSCANO \$26
American wagyu patty, scamorza affumicata, heirloom tomato, baby gem lettuce, caramelized onions, and house "secret sauce", on a brioche bun, served with rosemary fries

SABA BAGNA \$29
Grilled mackerel, rayu bagna cauda, sea beans served with asparagus and sautéed chart

HANGER STEAK TAGARASHI YUZU \$32
9 oz grilled hanger black Angus steak, miso-Clabrian marinate, topped with togarashi yuzu butter, served with fennel and butter lemon roasted potatoes

FIorentina AL FUOCO \$168
44 oz Fiorentina steak wood fire grilled, miso-Clabrian marinate, finished with garlic-herb butter and Japanese whiskey flambéed. Served with grilled fennel, torpedo onions, and lemon-herb fingerling potatoes. (Recommended for 2–3 guests, please allow 30 minutes) Add seasonal truffle \$30

executive Chef Marco Avila

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

Please inform us of any allergies, as not all ingredients are listed.

A 5.75% surcharge will be added for fees / SF Employer Mandates