

SKOOL SEASONAL DINNER MENU

GLUTEN FREE MENU

*Please inform your server of special dietary needs or allergies

**Items are fried in same oils as gluten items

***Includes distilled alcohol

ON THE HALF *

OYSTERS ON THE HALF SHELL – Market Availability	½ dozen 22	dozen 44	
GRILLED OYSTER – Tamari Soy Sauce / Yuzu Tobiko / Negi			6pc
CHEF'S OYSTER - Market Oyster / Uni / Ikura / Shio-Ponzu Gelee / Kuki Wasabi			7.5pc

BITES *

**SHISHITO – Shishito Peppers / House Curried Furikake			11
YAKI SURUME IKA – Whole Surume Squid / Seaweed Butter / Tamari Soy Sauce			18
SNOW CRAB DEVILED EGGS – Yuzu Tobiko / Aji Amarillo Aioli / Amazu Pickled Red Onion			16
**BRUSSEL SPROUTS – Point Reyes Blue Cheese Crumble			11
UNI FLAN – Light Sea Urchin Flan / Ikura / Fresh Uni / Fleur de Sel / Cucumber Chips		<u>*subject to availability</u>	16

CURED – RAW – SEARED *

AHI POKE – Ahi Tuna / Yuzu Tobiko / Mixed Seaweed / Red Onion / Curried Furikake / Negi / Crispy Mochi / Nori Sheets			16
SALMON NAMERO – Salmon Tartare / Ikura / Quail Egg Yolk / Yuzu-Gari Mustard Sauce / *Japanese Yam Chips			17
SEARED KANPACHI – Amberjack / Fresh Seaweed Blend / Golden Beet / Ravigote Sauce			18
HOTATE CEVICHE – Scallops / Limu Seaweed / Hominy / Watermelon Radish / Cucumber / Aji Amarillo			18
SEA-CUTERIE – Combination of 3 Items Above			38

SALAD *

NICOISE SALAD – Spiced Seared Ahi Tuna / Mixed Greens / Bell Peppers / Green Beans / Capers / Roasted Golden Beets / Kalamata Olives / Poached Egg / Tarragon Anchovy Vinaigrette			23
+Building Blocks: Avocado – 3 Bacon – 2			
WASABI CAESAR SALAD – Romaine Lettuce / Radish / Rainbow Carrots / Kizami Nori / Wasabi Caesar Dressing			13.5
+Building Blocks: Avocado – 3 Bacon – 2 Poached Egg – 3			
GREEN SALAD – Mixed Greens / Carrot Strips / Kizami Nori / House Vinaigrette			11
+Building Blocks: Tuna Poke – 6 Avocado – 3 Bacon – 2 Poached Egg – 3			

GRILLED – SAUTEED – ROASTED *

HAMACHI KAMA – Tamari Soy Sauce Marinated Yellowtail Collar / Wild Rice / Roasted Turnips / Braised Christmas Beans			26
ORA KING SALMON CHOWDER – 6oz. Filet / Apple Smoked Bacon / Mixed Mushrooms / Marble Potatoes / Bell Peppers / Fine Herbs / Curry Oil			30
MUSSELS – Applewood Bacon / Point Reyes Blue Cheese / Cream / Tomato / Wakame Butter / Pastis / English Peas / Pea Shoots / Fine Herbs /			26
SHOWPLACE EAST BURGER – 6oz. Grass-Fed Niman Ranch Beef / Caramelized Onion / Tomato / Cheddar Cheese / House Thousand Island / Mixed Greens / Yuzu Mustard / Mayo			17.5
+Building Blocks: Bacon – 2 Avocado – 3 Fried Egg – 3 Gluten Free Bread – 2.5			
ZABUTON MISHIMA WAGYU STEAK – 6oz. Filet / Eryngii / Braised Christmas Beans / Wild Blueberry Demi Glace / Sautéed Seasonal Vegetables			36

Visit Our Sacramento Location

#SKOOLSFMENU ON INSTAGRAM

'CleanFish' certifies to ensure the highest quality, safest seafood attainable

Skool's used oil is 100% recycled for local biodiesel use

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

20% gratuity added to parties of 6 or more; as long as service is satisfactory.

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1725 Alameda St. San Francisco, CA 94103 / 415-255-8800 / skoolsf.com