

# SKOOL SEASONAL DINNER MENU

## ON THE HALF

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

## BITES

BREAD – Toasted Napa Valley Wheat Batard with House Compound Seaweed Butter & Fleur de Sel		4
YAKI SURUME IKA – Whole Surume Squid / Seaweed Butter / House Sansho Soy Sauce / Miso Aioli		18
SKOOL KARAAGE – Japanese Fried Chicken / Pickled Jalapeno		15
SNOW CRAB DEVEILED EGGS – Yuzu Tobiko / Aji Amarillo Aioli / Amazu Pickled Red Onion / Paprika		16
KATSUO FRIES – Skinny Fries / Bonito Flakes / Crispy Nori / Miso Aioli		10
SHISHITO – Flash Fried Shishito Peppers / Soy Dashi Dressing / House Curried Furikake		11
BUFFALO BRUSSEL SPROUTS – Point Reyes Blue Cheese Crumble		11
UNI FLAN – Light Sea Urchin Flan / Ikura / Fresh Uni / Fleur de Sel	<u>*subject to availability</u>	16
ERYNGII FRIES – Cornmeal Breaded Eryngii Mushrooms / Miso Aioli		12

## 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		
KARAAGE CHICKEN CAESAR SALAD – Japanese Fried Chicken / Romaine Lettuce / Radish / Rainbow Carrots / Kizami Nori / Wasabi Caesar Dressing		18
+Building Blocks: Avocado – 3 Bacon – 2 Poached Egg – 3		
GREEN SALAD – Mixed Greens / Carrot Strips / Kizami Nori / Citrus Soy-Dashi 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 / Miso Basil Pesto / 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 / Grilled Bread		30
MUSSELS – Applewood Bacon / Point Reyes Blue Cheese / Cream / Tomato / Wakame Butter / Pastis / English Peas / Pea Shoots / Fine Herbs / Grilled Bread		26
SQUID INK SPAGHETTINA – Squid / Shrimp / Garlic Tomato Compote / Red Curry / Lemon Grass Dashi-Broth / Seaweed Butter / Enoki Mushrooms / Parmesan / Shiso	<b>\$1 per split</b>	26
SHOWPLACE EAST BURGER – 6oz. Grass-Fed Niman Ranch Beef / Caramelized Onion / Tomato / Mayo Cheddar Cheese / House Thousand Island / Mixed Greens / Yuzu Mustard / Brioche Bun / Katsuo Fries		17.5
+Building Blocks: Bacon – 2 Avocado – 3 Fried Egg – 3		
ZABUTON MISHIMA WAGYU STEAK – 6oz. Filet / Eryngii / Braised Christmas Beans / Wild Blueberry Demi Glace / Sautéed Seasonal Vegetables		36
PORTOBELLO GRATIN – Portobello Mushroom / Cream Cheese / Mozzarella / Sun Dried Tomato / Kalamata Olives / Sautéed Seasonal Vegetables / Buckwheat Berries / Romesco / Herb Panko		24

'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.

#SKOOLSFMENU ON INSTAGRAM

Follow Skool Restaurant on Facebook & Twitter for Specials and Updates!  
 1725 Alameda St. San Francisco, CA 94103 / 415-255-8800 / skoolsf.com

Visit Our Sacramento Location –Skool on K