

YAKIMOTO

EXECUTIVE CHEF JASON FOX
@SFPROPERDINING

Some of our cocktails contain raw egg. Consuming raw egg may increase your risk of foodborne illness.

A 6.25% charge will be applied to the bill to help offset the costs of San Francisco ordinances.

BREAKFAST

WEEKDAYS 7:30 AM - 11:00 AM

YOGURT & PUMPKIN SEED GRANOLA 15
MIXED CITRUS, VANILLA, HONEY

OVERNIGHT OATS 16
ALMOND MILK, COCOA NIBS, CHIA SEEDS,
PEANUT BUTTER, DRIED FRUIT

BUTTERMILK WAFFLE 21
QUINCE & APPLE, PINK PEPPERCORN CREAM,
SALTED MAPLE SORBET

SAVORY RICE PORRIDGE 19
ROASTED MUSHROOMS, SOFT COOKED EGG, SEASAME,
SEAWEED, PUFFED WILD RICE

SMOKED POLENTA 22
CILANTRO BRAISED PORK, SCALLIONS,
PICKLED FRESNO CHILIS, FRIED EGG

HUEVOS RANCHEROS 23
CHARRED AVOCADO, GIGANTE BEANS, FRESH CHEESE,
CILANTRO, SMOKED YOGURT, CORN TORTILLAS,
SUNNY SIDE UP EGGS

THE CONTINENTAL BREAKFAST 22
MARKET FRUIT, TOAST WITH HOUSEMADE
JAM & CULTURED BUTTER, CROISSANT,
BREWED COFFEE, AND JUICE

THE PROPER BREAKFAST 25
TWO EGGS, CHICKEN SAUSAGE, BACON,
SMASHED FINGERLING POTATO, KALE, DELICATA SQUASH,
SHIITAKE MUSHROOM, RICOTTA, GRILLED SOURDOUGH

PROPER ADDITIONS

MARKET FRUIT 8

SMASHED FINGERLING POTATOES 10

APPLEWOOD SMOKED BACON 8

CHICKEN SAUSAGE 8

SOURDOUGH TOAST 7

CROISSANT 7

COFFEE

BY COUNTER CULTURE (EMERYVILLE)

COFFEE 5

ESPRESSO 5

CORTADO 6

CAPPUCCINO 6

LATTE 6