

Cocktails

Mikan Mimosa 11

Choice of Orange Juice OR Pineapple-Lychee Juice,
and Prosecco on Draft

Li-Ly Martini 17

Mirabeau Rose Gin, Lichi-Li Giffard, Elderflower, Lemon

Prickly Pear 16

Shochu, Pear, Oleo Saccharum, Lemon, Carboniste Sparkling Albariño on Draft

Kona Swizzle 19

Rum, Orgeat, Coffee, Lime, Mint

Espresso Martini Tasting 2oz each 39

Classic - Haku Vodka

Agave - Asil Raicilla de la Sierra Anejo

Whisky - Iwai Mars Shinshu Blue

To Start

Croissant Service 8

With Whipped Butter, Mountain Litsea

Oyster & Ikura 2pcs 12

Cilantro Salsa, Aged Black Vinegar

Yellowtail Jalapeño 24

Watermelon Radish, Pink Lady Radish, Jalapeno, Cilantro, Chili Ponzu Sauce

Caviar Service 135

Ossetra Caviar 28(GR), Croissant, Madeleine, Tamago, Yuzu Mascarpone,
Japanese Tartar, Shallots, Chives

A Little Wine with Brunch?

Scan for special prices on
select bottles.



Pastries

Pastry Basket 28

Butter Croissant 5.5

Spiced Kabocha & Pecan Croissant 8.5

Kougin Amman 6

Egg Custard Tart 7.5

Yuzu Madeleine 5

Black Sesame Chocolate Chunk Cookie 5

Matcha Brownie 5.5

Hoji Cha Chocolate Brownie 6

Cube Croissant 5.5

choice of:

Matcha & Raspberry Cube

Passionfruit Lime Cube

Chocolate Ruby Black Cube

Peach Yuzu Cube

Brunch Specials

Wagyu Hot Dog Croissant 24

American Wagyu, House Pickles, Tartar, Chili Dust, Mustard +3g Ossetra Caviar 16

Eel Omelette Avocado Toast 26

BBQ Eel, House Shokupan, Umami Glaze

Shrimp Katsu & Miso Grits 24

Mushroom, Poached Egg, Nori, Gruyere Cheese, Scallions

Salmon Croissant Benedict 25

Poached Egg, Yuzu Hollandaise, Chives, House Croissant

Miso Duck Pancake Wrap 24

Fried Egg, Scallion Pancake, Miso Hoisin, Cucumber

Smashed Wagyu Croissant Burger 32

American Wagyu, Butter Wave Croissant, Caramelized Onion, Shiso Aioli,
American Cheese, House Pickles, Fries

Strawberry Matcha Mochi Honey Toast 18

Mascarpone Cream, Sweet Red Bean Paste

Japanese Fruit Cake Sando 17

Choice Of : Matcha Custard Or Mascarpone Cream
Chiffon Cake, Seasonal Panna Cotta, Fruits

Sushi

All sushi Sets Include Edamame & Miso Soup

Sushi & Sashimi Box 45

5 X Sushi, 3 X Sashimi & Tamago

Maki Set 30

Choice Of Any 2 Maki Rolls Priced At \$22 Or Under

Temaki Set 32

Choose From 5 Selected Maki Flavors, Each Priced At \$22 Or Under.

Bara Chirashi Box 23

Diced Assorted Sea Foods & Vegetables

Salmon Tataki Over Rice 32

Seared Salmon & Scallop, Ikura

Hokkaido Donburi 38

Red Shrimp, Sea Urchin, Scallop, Ikura

Rice & Noodle

Wagyu Steak & Egg Teriyaki Rice 23

Include Edamame & Miso Soup

Seared American Wagyu, Poached Egg, Spring Mix, Wasabi, Teriyaki Glaze

Truffle Duck Shoyu Ramen 20

Duck Breast, Chicken, Chives, Bamboo Shoot, Ramen Egg

Spicy Miso Chicken Ramen 18

Chicken, Stir-Fried Veggies, Chives, Chili Oil, Scallions, Ramen Egg

Uni Carbonara Udon 56

Mentaiko Cream, Ikura, Nori Purée, Parmesan

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

*Foreign imported shrimp

Maki

AVAILABLE AS 2 TEMAKI FOR THE SAME PRICE

Yellowtail Jalapeño 18

Yuzu Aioli, Chili Dust, Leeks, Cucumber, Lime Zest

Cali Crunch 19

Real Crab, Shiso Aioli, Cucumber, Avocado, Crispy Rice

Shiitake Chili Avocado 16

Chili Dust, Leeks, Scallions, Spicy Mayo, Crispy Rice

Aburi Spicy Tuna 18

Spicy Tuna & Seared Tuna, Cilantro, Jalapeño, Everything Seasoning, Umami Glaze, Spicy Mayo, Rice Pearl, Cucumber

Sun-Dried Tomato & Salmon 18

Shiso, Cucumber, Lemon Zest

Black Pepper Wagyu 22

American Wagyu, Garlic Black Pepper Soy Glaze, Chili Ponzu Slaw, Potato Crisps, Chive

Shrimp Katsu & Japanese Tartar 17

House Unagi Glaze, Chili Aioli, Cucumber, Chive

Double Unagi & Tamago 19

Kabayaki Eel, Tempura Eel, Cucumber, House Unagi Glaze

Akami & Hotate 24

Tuna, Scallop, Bay Scallop Katsu, Wasabi Aioli, House Unagi Glaze, Rice Pearl, Cucumber

Negitoro Ikura 39Chopped Fatty Tuna, Ikura **30(GR)**, Wasabi, Scallions**Toro Trio Maki** 48

O-Toro, Chu-Toro & Akami, Scallion, Wasabi

SIDE

Edamame 7

Miso Soup 7

Cucumber Wakame 6

Duck Fat Scallion Pancake 9

2 Eggs 6

ADD-ONS

Fresh Wasabi 5(GR) 18

Ikura 30(GR) 19

Black Truffle 1(GR) 11

Ossetra Caviar 3(GR) 16

Brunch