

## Cocktails

### Mikan Mimosa 11

Choice of Orange Juice OR Pineapple-Lychee Juice, and Carboniste Sparkling Albariño 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

## Croissant Service

Warm Croissant With Whipped Butter, Mountain Litsea 8

### Enjoy It With

Snow Crab, Ikura, Mentaiko Whipped Mascarpone, Nori 12

Truffle, Mushroom Truffle Mascarpone Whipped, Chive, Gruyère Cheese 12

Mapo Tofu Chili Dust, Chili Oil, Tofu Puree 8

Ossetra Caviar 10(GR), Mascarpone Cream, Chive 49

## Caviar Service 135

Ossetra Caviar 28(GR), Croissant, Madeleine, Tamago, Yuzu Mascarpone,

Japanese Tartar, Shallots, Chive

## Pastries

Pastry Basket 28

Butter Croissant 5.5

Oolong Almond Twice Baked Croissant 7.5

Matcha Banana Chocolate Muffin 9

Scallion Shiitake Croissant 7.5

Yuzu Madeleine 5

Black Sesame Chocolate Chunk Cookie 5

Cube Croissant 5.5

### choice of:

Black Sesame & Berry Cube

Matcha Cube

Chocolate Mascarpone Cube

Yuzu Elderflower Cube

## Brunch

### Oyster & Ikura 2pcs 12

Cilantro Salsa, Aged Black Vinegar

### Snow Crab Egg Benedict 25

poached eggs, yuzu Hollandaise, chives, housemade croissant

### Miso Duck and Croffle 26

sunny-side up egg, chives, miso maple syrup

### French Toast 20

gruyere, seasonal fruit, mascarpone, honey, house-made milk bread

### Seasonal Fruit Sando 16

matcha custard, milk bread

### Shrimp Omelette Croissant 23

mushroom, Gruyere, chives

### Smashed Wagyu Sando 20

F1 American Wagyu, House-Made Milk Bread, American Cheese, House Pickles, Caramelized Onion

### Bluefin Tuna Katsu Sando 27

Radish Sprouts, Pickled Daikon, Shiso Aioli

### 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.

### Poke Over Rice 19

Tuna, Salmon, White Fish, Avocado, House Made Chili Oil

### Bara Chirashi Box 23

Diced Assorted Sea Foods & Vegetables, Sushi Rice

## Rice & Noodle

### American Wagyu Steak Teriyaki Rice 23

Spring Mix, Wasabi, Poached Egg

### Miso Duck Over Rice 21

Seared Duck Breast, Sauté Mushroom, Dashi Soy, Poached Egg

### 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.

*Maki*

AVAILABLE AS 2 TEMAKI FOR THE SAME PRICE

**Yellowtail Jalapeño** 18

Yuzu Aioli, Chili Dust, Leeks, Lime Zest

**Cali Crunch** 19

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

**Aburi Spicy Tuna** 18

Spicy Tuna &amp; Seared Tuna, Cilantro, Jalapeño, Everything Seasoning, Umami Glaze, Spicy Mayo, Crispy Rice

**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, 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, Crispy Rice

**Negitoro Ikura** 39

Chopped Fatty Tuna, Ikura 30(GR), Wasabi, Scallions

**Shiitake Chili Avocado** 16

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

**SIDE**

Edamame 7

Miso Soup 7

Cucumber Wakame 6

Duck Fat Scallion Pancake 9

**ADD-ONS**

Fresh Wasabi 5(GR) 18

Black Truffle 1(GR) 11

*Brunch*