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

Pastries

Pastry Basket 28
Butter Croissant 5.5
Spiced Kabocha & Pecan Croissant 8.5
Kougin Amman 6
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
Kabocha Brûlèe Cube
Chocolate Mascarpone Cube
Oolong Pecan Cube

A Little Wine with Brunch?
Scan for special prices on
select bottles.

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 39
Chopped 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

