BRUNCH SPECIALS

(12-4pm)

Bento Box 28
Salmon Teriyaki, Wagyu Gyoza, Salad, Rice & Egg, Oshinko & Miso Soup

Bacon Fried Rice 26
Bacon, Garlic, Onion, Bok Choy, Napa Cabbage, Sunnyside up Egg

French Toast Macerated Berries, Yuzu Curd 24

Pancake 22
Maple Syrup, Green Tea Powdered Sugar, Whipped Cream

FROM THE KITCHEN

Chili Garlic Brussels Sprouts 17

Wagyu Meatballs Sesame & Japanese BBQ Sauce 24

Dynamite Baked Scallops & Smelt Roe w/ Shiitake Mushroom 32

FROM THE SUSHI BAR

Kyushu Aji App Horse Mackerel Sashimi 36

Itoyori Kanzuri Tiradito w/ Yuzu Lime Vinaigrette & Cilantro 28

Toro-Takuan Tuna Belly Roll w/ Crunchy Pickle Radish 28

Uni Tempura w/ Shiso and Maldon Sea Salt 24

Whole Lobster Sashimi w/ Miso Butter 72

SUSHI OR SASHIMI

Itoyori Threadfin Bream 8.5

Sanma Pike Mackerel 7.5

Nodoguro Blackthroat Sea Perch 14

Kamasu Barracuda 8.75

Shime Saba Cured Japanese Mackerel 8.75

Fujiyama Masu White Salmon from Shizuoka 9

Kinmedai Golden Eye Perch 9.5

Botan Ebi Spotted Prawn 10

Maine Uni Sea Urchin 9.5

COCKTAIL / BEER / SAKE

Old Kyoto 18
Cognac, Rye, Benedictine, Sweet Vermouth, Chocolate Bitter

Masumi Arabashiri "First Run" (Spring Namazake) 13 / 25 /90
Fruity Aroma & Brilliant Acidity, Clean Finish

Kamonishiki "Nifudazake" Tank (Nama) 15 / 28 /96
Fruit Forward & Lively, Soft Finish

Akabu "Red Warriors" (Junmai) 16 / 29 /109
Layered of Aromas, Hint of Peach

Chikurin "Karoyaka" (Ginjo) 15 / 28 /99
Notes of Mochi & Cherry, Clean Finish