



BRUNCH



Brunch Bento 16

Choose

☀ Main

★ Drink

☾ Side

Bento includes Salad, Fresh Fruits or Japanese Sausage

COCKTAILS

- ★ **Bloody Mary** 8
Tito's Vodka, Smoked Salt House Bloody Mary Mix
- ★ **Mimosa** 7
Sparkling Wine, Fresh Orange Juice
- ★ **Hot Saida** 9
House Spiced Fuji Apple Cider with Whiskey or Rum
- ★ **Umeshu Soda** 8
Plum Wine, Soda

Emerald Garden Gimlet 9
Brooklyn Gin, Cucumber, Shiso, Lime

Japanese Peach Bellini 8
Sparkling Wine, Asian Peach

Kohi 9
Irish Whiskey, Ice Coffee, Baileys

Chu Hi 10
Shochu, Fresh Squeezed Juice Grapefruit / Orange

SAKE

- ★ **Small Sake Carafe**
Hot 175ml 9 / Cold 120ml 7
- Kaori Tsuru** 10
- Yuzu Omoi** 8 / gl
- Poochi Poochi** 330ml 17
- Hana Awaka** 250ml 14

BEER

- | | |
|----------------------|----------------------|
| Draft | Bottle |
| ★ Asahi 7 | ★ Orion 6 |
| Hittachino 8 | Lager |
| Rotate IPA \$ | Ginga Kogan 7 |
| | Unfiltered |

WINE 8 / gl

- | | |
|--------------------|------------------|
| House Red | Sparkling |
| House White | Rose |

COFFEE / TEA / Juice

- Hot**
- ★ **Hot Fuji Apple Cider** 6
 - ★ **Toby's Estate Coffee** 3
 - Espresso** 4
 - Cappuccino** 5
 - Latte** 5
 - Select Organic Tea** 4

★ Cold

- Iced Matcha Green Tea** 4
- Toby's Estate Cold Brew** 4
- Fresh Squeezed OJ** 120ml 5
- Cranberry** 3
- Apple** 3
- Soda** 3

à La CARTE

- ☀ **Free-Range Chicken Sandwich** 13
Panko Crusted Crispy or Grilled Matcha Mayo Sauce, House Pickled Radish, Artisan Lettuce
- ☀ **Free Range Chicken Katsu** 13
Japanese Panko Crust Chicken
- ☀ **Scottish Salmon Teriyaki** 13
w. Ginger Soy Glaze, w. Mixed Veggie
- ☀ **Short Rib Buns** 12
w. Caramelized Onion
- ☀ **Organic Tofu Teriyaki** 12
w. Seasonal Veggie

Spicy Tuna Avocado Toast 12
Spicy Tuna, Avocado, Tobiko, Sesame Seed, Sichuan Chilli Aioli, Truffle Balsamic Glaze, On Top Of Crispy Toast

Poke Bowl
Salmon 14 **Tuna** 15
Tobiko, Avocado, Cucumber, Crispy Vermicelli, Seaweed Salad, Crunchy Onion.
Served w/ Sushi Rice Or Brown Rice

SIDE 5

- ☾ Eggs
- ☾ Purple Potato Fries
- Japanese Sausage
- ☾ Grilled Shishito Pepper
- Fruits Bowl

20% gratuity will be added to parties of 5 or more

Kitchen Special

Miso Ramen 14

Aged-Red Miso based soup w/ Ground Pork Chashu, Bean Sprouts, Onion, Bamboo-shoots, Wood-Ear Mushroom, Scallion

Tonkotsu Ramen 14

Creamy Pork Bone Based Soup w/ Chashu, Soft Boiled Egg, Bamboo Shoots, Scallion, Wood-Ear Mushroom, Roasted Garlic oil

Chicken Ramen 13

Chicken Broth w/ Poached Chicken Breast, Bamboo Shoots, Wakame, Bean Sprouts, Wood-Ear Mushroom, Scallion

Vegetarian Miso Ramen 12

Kombu & Soy Bean Based Soup w/ Seasonal Mushrooms, Bamboo Shoots, Wood-Ear Mushroom, Bean Sprouts, Scallion

Short Rib "Gyudon" 13

Thinly Sliced Short Ribs, Onions, Sesame, Poached Egg Over Rice

Chicken "Oyakodon" 13

Poached Free Range Chicken w/ Onion, Egg & Sweet Soy Dashi Over Rice

Katsu Curry Rice 13

Breaded Free Range Chicken w/ Amami's Curry Sauce, Vegetables & Soft Boiled Egg

SUSHI SPECIAL

Served W/ House Salad & Miso Soup

Tuna Salmon Twist Roll 16

Crunchy Spicy Salmon, Honey Roasted Peanut Roll Topped w. Japanese Spice Crusted Tuna & Avocado Spicy Cheery Aioli

Dinosaur Roll 16

Shrimp Tempura Topped w/ Eel, Avocado, Tobiko, Eel Sauce

Chirashi 15

Japanese traditional rice bowl w. variety sashimi on the top

Sushi & Sashimi Lunch 15

4 pcs Sushi, 6 pcs Sashimi & Crunchy Spicy Salmon Roll

Sashimi Lunch 14

10 pcs Assorted Fish

Sushi Lunch 12

5 pcs Sushi & California Roll

Three Rolls 14 Two Rolls 11

Choose Any Rolls Below

Tuna

Tuna Avocado

Spicy Tuna

Crunchy Spicy Tuna

White Tuna Jalapeno

Salmon

Salmon Skin

Salmon Avocado

Spicy Salmon

Crunchy Spicy Salmon

Salmon Jalapeno

Salmon Mango

Yellowtail Scallion

Eel Avocado

Eel Cucumber

California

✔ Avocado

✔ Avo Cucumber

✔ Peanut Avocado

✔ A. A. C

✔ Asparagus

✔ Cucumber

✔ Veg Tempura

✔ Shitake Cucumber

✔ Sweet Potato Tempura

"We are dedicated to using the highest quality ingredients with a focus on sourcing local produce, sustainable seafood, free-range poultry and meat."



Chef Request

If you or any of your guests have an allergy or dietary restriction. Please inform us and we will be happy to accommodate your needs.

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

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