



BRUNCH

FRESHLY-MADE SCOOPED TOFU 17
 served warm or chilled with wari-joyu
 made daily at 11:00am | 12:00pm | 1:30pm
 add yakumi 5
 seaweed, myoga, ginger, scallion, pepper

O-BANZAI

small Kyoto-style dishes
 3 items 25 | 1 item 9

ZENMAI PIRI-KARA

GF/V
 royal fern sprouts,
 shiitake mushrooms, and
 fried tofu in spicy shichimi
 togarashi

HIJIKI V

hijiki seaweed, snow
 peas, green beans,
 shirataki, and soy beans
 simmered in shoyu

EGGPLANT AND SHISHITO NIBITASHI V

flash fried eggplant and
 shishito peppers
 marinated in a seaweed
 broth

BUTABARA RENKON KINPIRA

thinly sliced lotus root and
 pork belly pan fried with
 soy sauce

SATSUMAIMO KAN- RONI GF/V

Japanese sweet potato
 in sweet broth with soy
 sauce

salads

RAW TUNA & AVOCADO SALAD 29
 lean tuna and avocado with wasabi shoyu
 dressing

vegetables

VEGETABLE TEMPURA V 23
 fried seasonal vegetables with yuzu and
 wasabi salts

AGE DASHI TOFU 19
 tofu lightly fried in a savory dashi broth
 with assorted mushrooms

MUSHI YASAI GF/V 20
 steamed seasonal vegetables served with
 spicy miso sauce

OSHINKO V 15
 assorted housemade Nuka-Zuké pickles

SHISHITO GF/V 10
 flash fried, lightly salted and served with
 yuzu salt

seafood

EBI SHINJO GF 23
 shrimp fritters deep-fried with salt

meat

STONE GRILLED ORGANIC CHICKEN GF 28
 served with wasabi salt, sansho salt and
 garlic shoyu

CRISPY FRIED CHICKEN 19
 seasoned with aromatic salt

MOCHI CROQUETTE 25
 potato and Hudson Valley duck, covered
 with mochi rice cake, served in dashi broth

rice, noodles & soup

GARLIC SHISO FRIED RICE 18
 rice fried with garlic, topped with shiso

INANIWA UDON V 28
 handmade Japanese udon noodle in a
 warm shiitake broth with shrimp tempura,
 gobo, wakame, negi

KAISEN DON V 25
 assorted cuts of raw fish served over rice
 with sesame sauce
 ADD UNI +35
 ADD IKURA +15

SEARED TUNA STEAK DON 28
 rice topped with butter soy sauce seared
 tuna sashimi

SALMON MISO SOUP GF 15
 with salmon scrap and negi

VEGAN MISO SOUP GF 7
 with wakame seaweed

dessert

SOBA TEA PUDDING 16
 with kuromitsu brown sugar syrup and a
 kinako cookie

GELATO 7
 2 scoops of your choice from black sesame,
 green tea, vanilla, fig, dark chocolate,
 espresso, raspberry sorbet, apple sorbet

BRUNCH SET

SHAKE TEISHOKU *japanese breakfast classic* 28
 grilled salmon fillet served with bowl of rice, salad, miso soup and one obanzai appetizer

STEAK AND EGGS 65
 8oz of USDA ribeye steak served with bowl of rice, salad, miso soup and one obanzai appetizer,
 poached egg for dipping

MOCHI MATCHA WAFFLE WITH FRIED CHICKEN 18
 waffle made with mochi and green tea served with maple syrup and hijiki salad

TEISHOKU / BRUNCH SET

all sets come with salad and one obanzai, +2 for miso soup

SAIKYO MISO BLACK COD

black cod fillet is marinated with
 white miso made in Kyoto then
 grilled, with bowl of rice

35

SAKE RECOMMENDATION

KIKUHIME

junmai (ISHIKAWA)

GLASS 18

20% service charge for all parties of 6 people and more

CRISPY FRIED CHICKEN

chicken fried with aromatic salt
 served with bowl of rice

28

SAKE RECOMMENDATION

IZUMIJUDAN

ginjo (YAMAGATA)

GLASS 20

SEARED TUNA STEAK DON

bowl of rice topped with
 butter soy sauce seared then
 sliced tuna sashimi, topped
 with nori sea weed and shiso

36

SAKE RECOMMENDATION

NARUTOTAI

ginjo (TOKUSHIMA)

GLASS 18

STONE GRILLED US RIBEYE

8oz of stone grilled U.S.D.A ribeye
 with grated daikon radish and
 scallion soy sauce, topped with
 watercress, with bowl of rice

72

SAKE RECOMMENDATION

KID

daiginjo (WAKAYAMA)

GLASS 30

AGE DASHI TOFU

tofu lightly fried in a savory dashi
 broth with assorted mushroom
 sauce topped with grated radish
 and ginger, with bowl of rice

28

SAKE RECOMMENDATION

MUTSUHASSEN

ginjo (AOMORI)

GLASS 21