



## brunch from the kitchen

<b>Tornado Eggs</b> 14 scrambled eggs, served with homefries, tofu, asparagus, mushrooms, scallions, sweet soy	<b>Bao Benedict</b> 15 crispy pork belly, bao buns, poached eggs, shiso hollandaise, arugula, black garlic home fries
<b>Hong Kong Style French Toast</b> 15 milk bread stuffed with peanut butter, condensed milk, Saigon cinnamon whipped butter, candied pecans	<b>Okonomiyaki</b> 17 savory Japanese pancake filled with bacon, shrimp, cabbage, topped with okonomiyaki sauce, spicy mayo, nori, bonito flakes, scallions
<b>Pho Ga - Chicken Pho</b> 15 chicken broth, crispy chicken skin, cilantro, Thai basil, caramelized shallots, jalapeño, lime, served with sriracha & hoisin	<b>Cha Gio - Spring Rolls</b> 8 pork & shrimp spring rolls served with nouc cham, lettuce & fresh herbs
<b>"Buffalo" Cauliflower</b> 9 aji amarillo butter, scallions, sesame	<b>Bacon Fried Rice</b> 14 sunny side egg, scallions, nori

## brunch from the sushi bar

<b>Poke Bowls</b> choice of fish served over sushi rice, garnished with japanese pickles, fried shallots, cucumber, avocado, masago, seaweed salad, & scallions	<b>Smoked Salmon Toast</b> 16 house smoked salmon, avocado, crème fraîche, pickled shallots, ikura, fried capers, everything bagel seasoning, chives
<b>Tuna w/ sambal &amp; thai basil</b> 19	<b>Spicy Tuna Toast</b> 15 spicy tuna tartare, avocado, sambal vin, Thai basil, fried shallots, micros
<b>Salmon w/ ginger shallot sauce</b> 19	
<b>Tilefish w/ acevichado &amp; jalapeño</b> 17	
<b>All Three</b> 25	

## nigiri &amp; sashimi

2 pieces with rice or 3 pieces without rice

<b>Madai</b> Japanese sea bream 10 • 15
<b>Suzuki</b> striped bass 9 • 13
<b>Hotategai</b> Hokkaido scallop 9 • 13
<b>Hamachi</b> Japanese yellowtail 9 • 13
<b>Shima Aji</b> Japanese striped jack 10 • 15
<b>Sake</b> ora king salmon 8 • 12
<b>Sumōkusāmon</b> house smoked salmon 8 • 12
<b>Maguro</b> tuna 8 • 12
<b>Otoro</b> bluefin tuna fully fatty belly 20 • 30
<b>Unagi</b> freshwater eel 9 • 13
<b>Yuzu Tobiko</b> flying fish roe 9 • 13
<b>Ikura</b> house marinated salmon roe 10 • 15
add <b>Quail Eggs</b> +5

## nigiri &amp; sashimi specials

garnished to enhance each fish's natural flavor

<b>Japanese Sea Bream</b> 10 • 15 beni shoga salsa
<b>Striped Bass</b> 10 • 15 red pepper kosho
<b>Japanese Striped Jack</b> 12 • 18 pickled sunchoke salsa
<b>Japanese Yellowtail Belly</b> 10 • 15 jalapeño lime zest sauce, micro cilantro
<b>King Salmon Belly</b> 10 • 15 ginger-shallot sauce
<b>Seared King Salmon Belly</b> 10 • 15 bourbon barrel maple syrup, smoked salt
<b>Bluefin Tuna Otoro</b> 22 • 33 truffle tobiko
<b>Freshwater Eel</b> 10 • 15 caramelized bacon & onion jam, kabayaki
<b>Seared Miyazaki A5 Wagyu Beef</b> 20 • 30 truffle salt, red wine soy reduction

## greens &amp; beans

<b>Pop Salad</b> 7 mixed greens, cucumber, carrots, radish, house ginger dressing
<b>Papaya Salad</b> 9 papaya, cucumber, Asian pear, carrots, radish, Vietnamese herbs, lime, fish sauce, crispy shallots, fried garlic, pork rinds
<b>Buckwheat Noodle Salad</b> 9 cold noodles, sesame peanut dressing, cucumber, scallion, toasted peanuts +add chicken to any salad +6 +add shrimp to any salad +9
<b>Edamame</b>
sea salt 6
sautéed garlic 7
togarashi pepper & garlic 7
truffle salt 8
all of the above 9

Please notify us of any dietary concerns prior to ordering  
Unfortunately, we cannot accommodate any severe allergies.

## brunch bubbles! 25

**Bottle of French Sparkling Wine with your choice of mix-in:**

- guava-orange • mango-yuzu •
  - asian pear-shiso •
- (available until 3pm)

## moriawase

beautifully curated selections of today's freshest fish

**Tokushu Box** • 40

life is like a box of nigiri, you never know what you're gonna get! (10 pieces)

**Sashimi Life** • 43

an assortment of Chef's choice of sashimi specials (12+/- pieces)

moriawase are served with fresh wasabi & imported japanese soy sauce

please allow up to 30 minutes for all moriawase

## roll out

<b>Ceviche</b> 17 hamachi, avocado, fried shallot, chipotle lime sauce, topped with tilefish, mama's sauce, micro cilantro, hawaiian pink salt, & a wedge of lime	<b>Wasabi Root</b> 15	<b>Fresh Wasabi</b> 5	<b>Pickled Sunchokes</b> 3	<b>Mama's Hot Sauce</b> 3	<b>Japanese Soy Sauce</b> 3
<b>Nikkei Maki</b> 17 tempura fried local tilesfish, kampyo, kewpie, topped with seared hamachi, jalapeño, aji verde	<b>Acevichado</b> 16 tempura tilefish, avocado, kewpie, crème fraîche, topped with more tilefish, acevichado sauce, pickled cucumber, sichimi, micro cilantro	<b>Top Up</b> 16 ora king salmon, avocado, potato chips, sriracha, topped with tuna, ginger-lime aioli, scallions	<b>Luci Roll</b> 17 tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil	<b>Bangkok Dangerous</b> 17 salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros	
<b>Tuna Twofer</b> 17 tuna, tobanjan aioli, fried shallots, cucumber, topped with tuna, sambal salsa, Thai basil	<b>Royal Treatment</b> 17 lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros	<b>Anaconda 2.0</b> 17 tempura shrimp, kewpie, topped with eel, avocado, bacon jam, kabayaki, sesame*			