



brunch from the kitchen

Bao Benedict	15
crispy pork belly, bao buns, poached eggs, shiso hollandaise, arugula, black garlic home fries	
Hong Kong Style French Toast	15
milk bread stuffed with peanut butter, condensed milk, Saigon cinnamon whipped butter, candied pecans	
“Buffalo” Cauliflower	11
aji amarillo butter, scallions, sesame	
Cha Gio - Spring Rolls	8
pork & shrimp spring rolls served with nouc cham, lettuce & fresh herbs	

brunch from the sushi bar

Poke Bowls	
choice of fish served over sushi rice, garnished with japanese pickles, fried shallots, cucumber, avocado, masago, seaweed salad, & scallions	
Tuna w/ sambal & thai basil	19
Salmon w/ ginger shallot sauce	19
Grouper w/ acevichado & jalapeño	17
All Three	25

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

Madai Japanese sea bream*	10 • 15
Suzuki striped bass*	9 • 13
Hotategai Hokkaido scallop*	9 • 13
Hamachi Japanese yellowtail*	9 • 13
Shima Aji Japanese striped jack*	12 • 18
Smoked Hiramasa yellowtail amberjack*	9 • 13
Sake ora king salmon*	9 • 13
Sumōkusāmon house smoked salmon*	9 • 13
Maguro tuna*	9 • 13
Otoro bluefin tuna fully fatty belly*	20 • 30
Unagi freshwater eel	9 • 13
Yuzu Tobiko flying fish roe*	9 • 13
Ikura house marinated salmon roe*	10 • 15
add Quail Eggs *	+4

roll out

Ceviche	17
hamachi, avocado, fried shallot, chipotle lime sauce, topped with grouper, mama's sauce, micro cilantro, hawaiian pink salt, & a wedge of lime	
Nikkei Maki	17
tempura fried local snapper, kampyo, kewpie, topped with seared hamachi, jalapeño, aji verde	
Tuna Twofer	17
tuna, tobanjan aioli, fried shallots, cucumber, topped with more tuna, sambal salsa, Thai basil	

Okonomiyaki	17
savory Japanese pancake filled with bacon, shrimp, cabbage, topped with okonomiyaki sauce, spicy mayo, nori, bonito flakes, scallions	
Pho Ga - Chicken Pho	15
chicken broth, crispy chicken skin, cilantro, Thai basil, caramelized shallots, jalapeño, lime, served with sriracha & hoisin	

Pho Chay - Vegan Pho	14
vegetable broth, crispy tofu, cilantro, scallion, Thai basil, caramelized shallots, garlic oil, lime, jalapeño, served with sriracha & hoisin	

Smoked Salmon Toast	16
house smoked salmon, avocado, crème fraîche, pickled shallots, ikura, fried capers, everything bagel seasoning, chives	

Spicy Tuna Toast	15
spicy tuna tartare, avocado, sambal vin, Thai basil, fried shallots, micros	

nigiri & sashimi specials

garnished to enhance each fish's natural flavor

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

greens & beans

Pop Salad	7
mixed greens, cucumber, carrots, radish, house ginger dressing	
Seaweed Salad	7
ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	
Sunumono	12
krab, cucumber, mixed greens, rice vinegar, sesame	
Edamame	
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 Sparkling Wine with your choice of boozy mix in:

- watermelon yuzu •
 - pineapple passion fruit •
- (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

Wasabi Root 15 Fresh Wasabi 5 Pickled Sunchoke 3 Mama's Hot Sauce 3 Japanese Soy Sauce 3

Acevichado	16	Luci Roll	17
tempura grouper, avocado, kewpie, crème fraîche, topped with grouper, acevichado sauce, pickled cucumber, sichimi, micro cilantro		tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil	
Top Up	16	Bangkok Dangerous	17
ora king salmon, avocado, potato chips, sriracha, topped with tuna, ginger-lime aioli, scallions		salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros	
Royal Treatment	17	Anaconda	18
lump crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros		tempura shrimp, kewpie, topped with eel, avocado, bacon jam, kabayaki, sesame*	