

BRUNCH

COCKTAILS



LYCHEERITA

*blanco tequila, lychee, cointreau, lime
made on blender bike at the patio*

-16-

AZUMIMOSA

choice of lychee, kiwi, or orange

-7-



ONIMARY

vodka, tomato, ponzu, asian chili

-14-

SUNTORY MINI HIGHBALL FLIGHT

Roku gin, Haku yuzu, Suntory Toki

-35-

BUBBLES BOTTLE SERVICE

served with variety of juices

<i>Prosecco Scarpetta, IT</i>	40
<i>Argyle Brut, CA</i>	65
<i>Laurent Perrier Champagne, FR</i>	95

FOOD

BRUNCH BENTO BOX

*miso soup, steamed rice, buri no teriyaki,
saute spinach, cucumber kimchi*.....

25

STEAK & EGGS

teriyaki, marble potatoes, hollandaise.....

28

NIKU UDON NOODLE

sliced beef, poached eggs, tensuyu

20

UNAGI TAMAGO MAKI

eel sauce.....

15

TRUFFLE AVOCADO TOAST

*yuzu marmalade, poached eggs, baby heirloom tomatoes
shimeji mushroom,*.....

18

MATCHA FRENCH TOAST

*matcha anglaise, preserved berries,
whipped cream*.....

14

TUNA POKE

smoked kobachi, avocado, chuka wakame

18

SALMON POKE

smoked kobachi, edamame bean, cucumber

18

AZUMI