



BRUNCH

CAVIAR

latkes, blinis, crème fraîche,
quail eggs, asian pear, caper,+ onion

SIBERIAN OSETRA* - \$99 **RUSSIAN ROYAL*** - \$139 **IMPERIAL GOLD*** - \$199

OYSTERS*

half dozen \$29/ dozen \$49
wasabi cocktail sauce,+ green apple mignonette

SUSHI

**KING SALMON + SHRIMP TEMPURA
MAKI** - \$24
cucumber, unagi sauce,
+ black tobiko

SPICY TUNA MAKI* - \$18
tuna zuke, fresno,+ tenkatsu

EEL AND AVOCADO MAKI - \$16
cucumber,+ spiced nori

DYNAMITE MAKI* - \$38
king salmon, crab,+ shiso

VEGGIE MAKI - \$16
asparagus, shibazuke, avocado,
+ pickled radish

NEGI TORO MAKI* - \$18
bluefin tuna,+ scallion

MAGURO FOIE GRAS NIGIRI* - \$24
foie gras, truffle,+ tare

ABURI SAKE NIGIRI* - \$24
torched salmon belly,
+ fresh truffle

COLD

COLOSSAL SHRIMP COCKTAIL - \$23
wasabi cocktail sauce,+ lemon

KANPACHI CRUDO* - \$16
compressed watermelon, nuoc cham vinaigrette,+ chervil

STEAK TARTARE* - \$27
braised mushroom, truffle aioli,+ milk bread toast

HAMACHI CRISPY RICE* - \$21
yuzu kosho, soy,+ avocado

HOT

DOLSOT BIBIMBAP - \$21
mushroom bulgogi, mixed vegetables, daikon kimchi, fried
egg,+ gochujang

KUROBUTA TOAST - \$22
sourdough, braised pork belly, chili hoisin, egg,+ side salad

CHICKEN + WAFFLES - \$24
kfc, hot honey,+ coleslaw

CRISPY BANANA FRENCH TOAST - \$19
panko, miso caramel, brulee banana,+ whipped mascarpone

FRIED SHRIMP BURGER - \$21
brioche bun, sansho tartar sauce,+ coleslaw

WAGYU SLIDERS - \$26
kimchi remoulade, LTO,+ french fries

STEAK + EGGS* - \$41
NY, 2 eggs any style, yuzu bernaise, napa cabbage salad,+ fries

TTEOK GALBI YAKI RAMEN - \$19
korean wagyu meatball, bok choy,+ sesame

NOKDU JEON - \$17
mungbean pancake, egg,+ chili soy

SIDES

MIXED BERRIES - \$10

FURIKAKE FRIES - \$11

SIDE SALAD - \$9

VEGGIE CROQUETTES - \$12

****ADD ON - FRIED EGG \$4**

DESSERT

JAPANESE MATCHA TIRAMISU - \$18
lady fingers, rum mascarpone cream,+ japanese matcha

SUSHI ICE CREAM - \$16
vanilla, rice krispies,+ chocolate sauce

CHOCOLATE BAR CAKE - \$18
caramelia cremoux, 24k gold,+ vanilla ice cream

CRÈME BRULÉE - \$14
ume boshi, grapefruit chutney,+ shiso

*Consuming raw, undercooked, or cooked to order items such as meat, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

A 20% service charge will be added to every bill.