

Mar 16, 2023



# BRUNCH MENU

## Benedict

Served with sous vide eggs, Hollandaise, Watercress Herb Salad, Soy Chili Gel

Our style shrimp or tofu toast, perfect for dipping in indulgent hollandaise smothered sous vide egg

Shrimp Toast Benedict	\$23	Taro Toast Benedict	\$20
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## Toast

Our house made breads paired with spreads and local toppings

Baked Avocado, Zucchini	\$17	Smoked Ahi, Pickled Onion	\$18
Cured Salmon, Herbed Boursin	\$17		

## Teishoku

Our Japanese Breakfast with Steamed Rice, Miso Soup, Potato Salad, House Pickles

Black Cod	\$33	Hamachi Kama	\$34
Tomato Miso Marinade, Nampla Tomato Relish		Tomato Miso	
Roasted Glory Bay Salmon	\$25	Tataki of Ahi	\$42
Yuzu Caper Relish		Ponzu	
ADD Sashimi	\$25		

## Omelet

Savory Chinese-Style Steamed Egg Topped with Fresh Seafood and Vegetables. Finished in our house sauce. Toasted Bread or Rice.

Shrimp Omelet	\$19	Atsuage Omelet	\$15
Chili Crisp, Chili Crunchies, Vegetables		Mapo Style, Vegetables, Cilantro	
Small Kine Farms Mushroom Omelet	\$18	Mentaiko Omelet	\$22
Mornay, Parmesan		Tomato, Ikura Zuke, Parmesan	

## Sando

Our burgers on house-made bread. Served with fries or salad.

Ahi Marinara	\$21	Shrimp Bánh Mi	\$21
Garlic Aioli, Spicy Marinara, Buffalo Mozarella, Eggplant Katsu		Chili Gel, House Pickles, Garlic Aioli, Lettuce, Tomato	
Teriyaki Tuna Burger	\$22	Goteburger	\$20
Teri Gel, Kewpie, Provolone, Mushroom, Crispy Onion, Lettuce, Tomato		Pork & Gorteborg Sausage, Provolone, Pepperoncini, Teri Gel, furikake Chicken Crumble	

## Salads

Mari's Garden Lettuce	\$13	Spicy Roasted Broccolini	\$10
Arare, Bonito, Yuzu Kosho Vinaigrette, Parmesan Aioli		Spicy Black Bean Garlic Glaze, Chili Crispies, Fried Basil	
Summer Berry Salad	\$14	Marinated Eggplant Salad	\$12
Hau'ula Greens, Strawberries, Blueberries, Tomato, Pickled Beets, Crispy Quinoa, Goat Cheese, Candied Walnuts, Ume Dressing		Oroshi, Daikon, Shiso, Tentsuyu	
		Hau'ula tomato Salad	\$13
		House Soy, Ginger Scallion Relish, Watercress, Onion, Won Tun	

\*Consuming raw or undercooked foods may increase your risk of food borne illness.

Not all ingredients are listed on the menu, please let your server know if you have any allergies or dietary concerns.

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## Sweeter

**Kulolo Caramel Apple Pancake** \$18  
Coconut, Candied Walnuts

**Custard French Toast** \$22  
Mango Lime Coulis, Coconut  
Tapioca, Candied Nuts, Roasted  
Coconut

**Honey Walnut Shrimp Waffle** \$24  
Apple, Celery, Candied Walnut,  
Maple

**Waffle Only** \$11

## Specials

**Beer Batter Auction Fish** \$24  
French Fries, House Remoulade

**Ahi Tsukune Loco Moco** \$20  
Wafu Style with Sous Vide Eggs,  
Ankake Sauce, Rice

**People's Choice** \$28  
Our Ginger Fried Chicken (Okazuya  
Style) and Fresh Ahi Poke (choice of  
house poke sauce)  
*Served with Rice, Potato Salad, House  
Pickles*

## Additions

**Labneh** \$11  
House Granola, Fresh Fruit,  
Local Honey

**Fruit Parfait** \$9  
Fresh Fruit, Coconut Tapioca, Vanilla Whip

**Grandma's Potato Salad** \$4  
**Side Miso Soup** \$3.50  
**Side Sushi Rice** \$4  
**Side Ginger Chicken** \$10  
**Side Poke** \$20  
**Fries** \$6  
**Side Toast** \$3  
**Hash Brown** \$6

## From the Sushi Bar

**Hamachi Crudo** \$24  
House Ponzu, Mentaiko, Jalapeño,  
Wasabi Oli

**7 Piece Nigiri Sampler** \$48  
Chef's Choice of Local & Japanese Fish

**Moriwase or Chirashi**  
Chef's Choice of Fresh Local and Japanese Fish  
5 Type Moriwase \$44  
5 Type Chirashi \$48

**Fried Soft Shell Crab** \$10  
Served with Ponzu

## Fresh Nigiri (2 pc) / Sashimi (3.5 oz)

Chutoro 20|43  
Ahi 20|40  
Ahi Zuke 27|42  
Hamachi 17|35  
Glory Bay Salmon 18|37  
Hirame N/A  
Madaï N/A  
Ikura Zuke 18|-  
Ama Ebi 26|-  
Uni N/A  
Ma Aji N/A

## High Roll-It

**Unagi Don** \$24  
Spicy Tuna, Egg Yolk Jam, Tempura  
Flakes, Kabayaki, Itogaki

**Negi Ham-mah** \$22  
Charred Scallion Ginger Hamachi,  
Torched Hamachi, Soy Chili Gel

**Spicy Spider** \$17  
Crispy Soft Shell Crab, Spicy Mentaiko  
Avocado, Pickled Vegetables,

## Maki Roll (5 pc)

Spicy Tuna \$6  
Maguro \$11  
Negi Hama \$10  
Lobster Cali \$12  
Shiso Daikon Ume \$6  
Avocado \$5

**Torched Miso Salmon** \$24  
Lobster Cali Roll, Pico de Gallo, Miso,  
Thai Chili, Compound Butter

**Tora Uramaki** \$28  
Shrimp Tempura, Prime Steak, Garlic  
Aioli, Bubu Arare

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