



# 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	\$25	Taro Toast Benedict	\$23
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## Toast

Sourdough bread 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, House Pickles

Black Cod Tomato Miso Marinade, Nampla Tomato Relish	\$35	Hamachi Kama Tomato Miso	\$44
Roasted Atlantic Salmon Yuzu Caper Relish	\$27	Tataki of Ahi Ponzu	\$40

## Omelet

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

Shrimp Omelet Chili Crisp, Chili Crunchies, Vegetables	\$23	Atsuage Omelet Mapo Style, Vegetables, Cilantro	\$17
Small Kine Farms Mushroom Omelet Mornay, Parmesan	\$22	Mentaiko Omelet Tomato, Ikura Zuke, Parmesan	\$25

## Sando

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

Ahi Marinara Garlic Aioli, Spicy Marinara, Mozzarella, Zucchini Katsu	\$21	Shrimp Bánh Mi Chili Gel, House Pickles, Kewpie Mayo, Lettuce, Tomato	\$21
Teriyaki Ahi Burger Teri Gel, Kewpie, Provolone, Mushroom, Crispy Onion, Lettuce, Tomato	\$22	Goteburger Pork & Goteborg Sausage, Provolone, Pepperoncini, Teri Gel, Furikake Chicken Crumble	\$20
Soft Shell Po Boy Cajun Slaw, Tomato, Remoulade, Pickled Jalapeños	\$20		

## Salads

Romaine Caesar Arare, Bonito, Yuzu Kosho Vinaigrette, Parmesan Aioli	\$13	Spicy Roasted Cauliflower and Broccolini Spicy Black Bean Garlic Glaze, Chili Crispies	\$10
Berry Salad Manoa Greens, Strawberries, Blueberries, Tomato, Pickled Beets, Crispy Quinoa, Goat Cheese, Candied Walnuts, Ume Dressing	\$14	Hau'ula Tomato Salad House Soy, Ginger Scallion Relish, Watercress, Onion, Won Tun	\$16
		Marinated Eggplant Salad Oroshi, Daikon, Shiso, Tentsuyu	\$12

\*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

<b>Kulolo Caramel Pancake</b> Kulolo Caramel, Green Apples, Candied Walnuts	\$18	<b>Honey Walnut Shrimp Waffle</b> Apple, Celery, Candied Walnut, Maple	\$24
<b>Custard French Toast</b> Mango Lime Coulis, Coconut Tapioca, Candied Nuts, Roasted Coconut	\$22	<b>Waffle Only</b>	\$11

## Specials

<b>Beer Batter Auction Fish</b> French Fries, House Remoulade	\$29	<b>People's Choice</b> Our Ginger Fried Chicken (Okazuya Style) and Fresh Ahi Poke (choice of house poke sauce) <i>Served with Rice, Potato Salad, House Pickles</i>	\$28
<b>Ahi Tsukune Loco Moco</b> Wafu Style with Sous Vide Eggs, Ankake Sauce, Rice	\$23		

## Additions

<b>Labneh</b> House Granola, Fresh Fruit, Local Honey	\$11	<b>Grandma's Potato Salad</b>	\$5.50
<b>Fruit Parfait</b> Fresh Fruit, Coconut Tapioca, Vanilla Whip	\$9	<b>Side Miso Soup</b>	\$3.50
		<b>Side Sushi Rice</b>	\$4
		<b>Side Ginger Chicken Fries</b>	\$10 \$6
		<b>Side Toast</b>	\$3
		<b>Hash Brown</b>	\$7

## From the Sushi Bar

<b>Hamachi Crudo</b> House Ponzu, Mentaiko, Jalapeño, Wasabi Oli	\$24	<b>Fried Soft Shell Crab</b> Served with Ponzu	\$10
<b>Moriwase or Chirashi</b> Chef's Choice of Fresh Local and Japanese Fish		<b>Aburi Crudo</b> Lemongrass Coconut Broth, Pickled Peppers, Yuzu Kosho Gel	\$25
5 Type Moriwase	\$44	<b>7 Piece Nigiri Sampler</b> Chef's Choice of Local & Japanese Fish	\$40
5 Type Chirashi	\$48		

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

Ahi	18   34
Ahi Zuke	20   37
Hamachi	17   34
Glory Bay Salmon	14   30
Aburi Madai	N/A
Hirame	N/A
Kanpachi	16   34
Suzuki	N/A
Shima Aji	N/A
Ikura Zuke	24   ---
Ama Ebi	26   ---
Ma Saba	---   ---

## Maki Roll (5 pc)

Spicy Tuna	\$6
Maguro	\$11
Negi Hama	\$10
Lobster Cali	\$12
Avocado	\$6

## High Roll-la

<b>The "Yosuke"</b> Tempura Unagi, Dashi Tamago, Spicy Tuna, Egg Yolk Jam	\$22
<b>Negi Ham-mah</b> Charred Scallion Ginger Hamachi, Torched Hamachi, Soy Chili Gel	\$22
<b>Spicy Spider</b> Crispy Soft Shell Crab, Charred Green Onions, Mentaiko Labneh, Chili Mayo, Chili Crispies	\$22
<b>Da Cat!</b> Shrimp Tempura, Creamy Blue Claw Crab and Lobster, Crushed Avocado	\$26
<b>Charred Sake</b> Spicy Salmon, Pickled Veg, Tobiko, Sea Asparagus, Kabayaki, Garlic Aioli	\$16