

Sep 6, 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	\$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	\$35	Hamachi Kama	\$44
Tomato Miso Marinade, Nampla Tomato Relish		Tomato Miso	
Roasted Atlantic Salmon	\$27	Tataki of Ahi	\$40
Yuzu Caper Relish		Ponzu	

## Omelet

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

Shrimp Omelet	\$23	Atsuage Omelet	\$17
Chili Crisp, Chili Crunchies, Vegetables		Mapo Style, Vegetables, Cilantro	
Small Kine Farms Mushroom Omelet	\$22	Mentaiko Omelet	\$25
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, Mozzarella, Zucchini Katsu		Chili Gel, House Pickles, Garlic Aioli, Lettuce, Tomato	
Teriyaki Ahi Burger	\$22	Goteburger	\$20
Teri Gel, Kewpie, Provolone, Mushroom, Crispy Onion, Lettuce, Tomato		Pork & Gorteborg Sausage, Provolone, Pepperoncini, Teri Gel, furikake Chicken Crumble	

## Salads

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

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

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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** \$29  
French Fries, House Remoulade

**Ahi Tsukune Loco Moco** \$23  
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** \$5.50  
**Side Miso Soup** \$3.50  
**Side Sushi Rice** \$4  
**Side Ginger Chicken** \$10  
**Fries** \$6  
**Side Toast** \$3  
**Hash Brown** \$7

## From the Sushi Bar

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

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

**7 Piece Nigiri Sampler** \$50  
Chef's Choice of Local & Japanese Fish

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

**Aburi Crudo** \$25  
Lemongrass Coconut Broth, Pickled  
Peppers, Yuzu Kosho Gel

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

Ahi 15 | 32  
Ahi Zuke 18 | 35  
Hamachi 17 | 34  
Glory Bay Salmon 14 | 30  
Aburi Madai 20 | 35  
Hirame N/A  
Kanpachi 16 | ---  
Suzuki N/A  
Shima Aji N/A  
Ikura Zuke 24 | ---  
Ama Ebi 26 | ---  
Uni N/A

## High Roll-ia

**The "Yosuke"** \$22  
Tempura Unagi, Dashi Tamago, Spicy  
Tuna, Egg Yolk Jam

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

**Spicy Spider** \$17  
Crispy Soft Shell Crab, Charred Green  
Onions, Mentaiko Labneh, Chili Mayo, Chili  
Crispies

**Charred Sake** \$16  
Spicy Salmon, Pickled Veg, Tobiko,  
Sea Asparagus, Kabayaki, Garlic Aioli

**Da Cat!** \$26  
Shrimp Tempura, Creamy Blue Claw  
Crab and Lobster, Crushed Avocado

## Maki Roll (5 pc)

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

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