

BRUNCH

SALADS

- Mrs. Cheng's Tofu Salad** | 14
Sumida Farm watercress, wonton chips, Ho Farms tomato, onion, cilantro, ginger scallion vinaigrette
- Manoa Cobb** | 13
Smoked bacon, grape tomato, onion, cucumber, avocado, corn, egg, blue cheese dressing
- Chili Garlic Shrimp Caesar** | 16
Baby romaine, onion, grape tomato, parmesan, bubu arare, creamy garlic ponzu, tomme cheese
- Haula Tomato & Burrata** | 16
Charred cucumber, pickled radish, shiso, chili oil, chili crispies, peppercorn soy dressing
- Roasted Cauliflower & Brussels** | 13
Spicy black bean garlic glaze, chili crispies
- Cold Marinated Eggplant Salad** | 13
Ginger tentsuyu, oroshi daikon, wasabi oil

BENEDICT

Served with sous vide eggs, hollandaise, watercress herb salad, & soy chili gel

- Shrimp Toast Benedict** | 25
- Taro Toast Benedict** | 23

OMELET

*Savory Chinese-style steamed egg topped with fresh produce & local vegetables
Choice of toasted sourdough bread or white rice*

- Shrimp Omelet** | 23
Chili crisp, chili crispies, vegetables
- Small Kine Farms Mushroom Omelet** | 22
Mornay, parmesan
- Atsuage Omelet** | 17
Mapo style, vegetables, cilantro
- Mentaiko Omelet** | 25
Tomato, ikura zuke, parmesan

SANDO

*Our burgers served on house-made bread
Choice of fries, salad, or both (+4)*

- Teriyaki Ahi Burger** | 22
Teri gel, pepper jack, roasted mushroom, crispy onion, lettuce, tomato
- Local Beef Smash Burger** | 20
Caramelized onion, cheddar, spicy thousand island, spicy pickled zucchini, lettuce, tomato
- Goteburger** | 20
Pork & goteborg sausage patty, pepper jack cheese, teri gel, shrimp chip, lettuce, tomato
- Shrimp Katsu Sando** | 21
Okonomiyaki gel, kewpie mayo, shredded cabbage, spicy pickled zucchini, lettuce, tomato

TEISHOKU

Our Japanese breakfast set served with steamed rice, miso soup, grandma's potato salad

- Black Cod** | 36
Tomato miso marinade, Ho Farms tomatoes, pickled onion, yuzu chili gel, chili pepper water
- Roasted Glory Bay Salmon** | 36
Roasted bone broth, bok choy, local vegetable X.O.
- Broiled Japanese Hamachi Kama** | 37
Garlic mayo, zucchini namasu, tsuma, oroshi daikon, house ponzu
- Sashimi Moriawase** | 36
Local ahi, Japanese hamachi, Glory Bay king salmon
- Garlic Braised Pork Belly** | 26
Haula tomatoes, Ho Farms tomatoes, pickled onion, aji amarillo, nam pla vinaigrette

MENU IS BASED ON PRODUCE AVAILABILITY AND IS SUBJECT TO CHANGE.

GRILLED MEATS ARE PREPARED TO CHEF'S RECOMMENDED TEMPERATURE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

BRUNCH

FROM THE SUSHI BAR

Hamachi Crudo	24
Mentaiko, jalapeno, wasabi oil, house ponzu	
Fried Soft Shell Crab	11
Served with ponzu	
7 Piece Nigiri Sampler	38
Chef's choice	
Japanese Nigiri Sampler	MP
Chefs choice	
Add Uni (Hokkaido)	+12

SPECIALTY ROLL

Negi Ham-mah	22
Ginger scallion, Japanese hamachi, cucumber, soy chili gel	
Aburi Miso Salmon	24
Snow crab, avocado, salmon, sweet miso, takuan	
Unagi	24
Tempura unagi, charred asparagus, spicy tuna, truffle nori, sansho cream cheese	
Spicy Spider	22
Crispy soft shell crab, charred green onions, chili mayo, chili crispies, chili garlic	
Dragon Kaze	26
Tempura shrimp, ahi, avocado, truffle kabayaki, tempura nori flakes	

URAMAKI

California Roll	13
Avocado, snow crab, cucumber, tobiko	
Spicy Tuna Roll	12
Spicy ahi, cucumber, kaiware, roasted sesame seeds	

HOSOMAKI

Cucumber Shiso Ume	6
Avocado	5
Ahi	8
Salmon	8
Snow Crab	9
Takuan	5

FRESH NIGIRI (2 PC) | SASHIMI (3.5 OZ)

Ahi (Hawaii)	12 22
Chutoro (Nagasaki)	18 38
Hamachi (Kagoshima)	17 34
King Salmon (Glory Bay)	14 30
Madai (Ehime)	20 35
Hirame (Jeju)	20 32
Kanpachi (Kona)	16 34
Ma Saba (Oita)	16 30
Shima Aji (Ehime)	20 38
Ikura Zuke (Japan)	24 --
Ama Ebi (Japan)	26 --
Hotate (Hokkaido)	18 36
Uni (Hokkaido)	30 --

SWEETER

Lilikoi Crunch Pancake	18
Lilikoi curd, sweet cream, streusel	
Custard French Toast	22
Mango lime coulis, coconut tapioca, candied nuts, roasted coconut	
Honey Walnut Shrimp Waffle	24
Apple, celery, candied walnut, maple	

LOCAL FAVORITIES

People's Choice	29
Okazuya style ginger fried chicken and fresh ahi poke served with rice, potato salad, and house pickles. Choice of poke: hapa boy, spicy mayo, garlic miso, wasabi ginger scallion, spicy black bean sauce	
Beer Batter Auction Fish	31
French fries, house remoulade, house vinegar	

ON THE SIDE

Grandma's Potato Salad	5.50
Miso Soup	3.50
Sushi Rice	4
White Rice	3
Fries	7
House Salad	5
Poke	20
Ginger Chicken	10
Hash Browns	7
Toast	3