

おすすめ  
chef's recommendations

CHIRASHI \* mkt pr  
sashimi, pickled vegetables, sushi rice

SHOKADO BENTO \* 29  
sampler of nine different creations

焼き物  
cooked dishes

SEAFOOD DYNAMITE 14  
assorted seafood, black garlic aioli

OKONOMIYAKI 16  
assorted seafood, cabbage, bonito flakes

WAGYU BEEF DUMPLINGS 18  
sukiyaki consomme, daikon, mushrooms

どんぶり  
rice or salad bowls

VEGGIE TEMPURA 10  
portobello, avocado, ranch

HAWAIIAN POKE \* 16  
tuna, sweet onion, mung bean

たまご  
egg

MOMI'S TAMAGOYAKI SET \* 13  
scrambled egg, edamame croquette,  
crispy brussel sprouts, kurobuta sausage

DECONSTRUCTED OYAKO DIP \* 11  
fried chicken, slow poached egg, onion

HAWAIIAN LOCO MOCO \* 16  
grass-fed beef patty, fried egg, gravy, rice

おかし  
sweets

MATCHA ZENZAI 7  
red bean, mochi

MIZU SHINGEN MOCHI 7  
black sugar, toasted soybean powder

ICE CREAM 4  
rotating flavor

ソフトドリンク  
non-alcoholic

YUZU CALPICO SODA 7

SODA 3  
coke, diet coke, sprite

HOT OOLONG TEA 3

日本酒  
sake

KIKUMASAMUNE kimoto junmai 8/12  
Hyogo

DASSAI 50 junmai daiginjo 10/15  
Yamaguchi

YAMADA EVERLASTING ROOTS 10/15  
tokubetsu junmai | Gifu

生ビール / ワイン  
beer / wine

ASAHI rice lager 6  
Japan

ROTATING TAP 7  
Usually Local

PROSECCO 10  
NV Bianca Vigna, IT

SAUVIGNON BLANC 9  
'16 Ken Forrester Reserve, S. Africa

PINOT NOIR (375ml) 21  
'16 Angeline, CA

🌿 Vegan option available

🌿 Contains gluten

\* Consuming raw or undercooked products may increase your risk of foodborne illness.

Please inform us before placing your order if anyone in your party has a food allergy.



**BRUNCH SAT & SUN**  
12:00 - 2:30pm  
**LUNCH TUES-FRI**  
12:00 - 2:00pm  
**DINNER TUES-FRI**  
5:30 - 10pm