



BRUNCH MENU

DONBURI- choice of rice or salad

- O GF Portobello, daikon & avocado tempura Japanese ranch dressing \$10
- O * GF Hawaiian poke tuna cube, sweet onion, scallion, ginger, moyashi & sesame seeds \$16

YAKIMONO- cooked dish

- GF Seafood dynamite (baked in shellfish shell) scallop, shrimp, squid, mussels & black garlic \$14
- O GF Seafood okonomiyaki (Japanese pancake) scallop, shrimp, squid, gluten free batter, cabbage, egg, aioli, nori & bonito flakes \$15
- O Wagyu dumplings sukiyaki consomme, daikon hair & mushrooms \$18

OSUSUME- Chef's recommendation

- * GF Chirashi assorted sashimi & pickled vegetables on sushi rice Seasonal
- O * Shokado Bento Chef's creation of nine miniature bowls arranged in a wooden box. \$29

O Osusume (Chef's recommendation)

GF Gluten free

V Vegan friendly

* 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.

TAMAGO- egg

- O * GF Momi's tamagoyaki set scrambled egg, edamame croquette, crispy brussel sprouts & kurobuta sausage \$13
- * GF Deconstructed oyako dip gluten free panko fried chicken, slow poached egg & sweet onion jus \$10
- * GF Egg benedict slow poached egg, house smoked salmon, green salad & gluten free toast \$14
- O * GF Hawaiian loco moco grass-fed beef patty, sunny side up egg, gluten free gravy & rice \$15

OKASHI- sweets

- GF Ice cream \$4
- GF Matcha shiratama zenzai anko, matcha, mochi \$7
- GF The raindrop- Mizu shingen mochi Okinawan brown sugar syrup, kinako \$6

yuzu: a Japanese citrus

kabayaki: Vegetable based sweet soy glaze

moyashi: mung bean

kinako: roasted soybean powder

DRINK MENU

Soda

- Coke, Sprite, Diet coke \$3

Wine

- Bubbles Gambino, Prosecco, Italy \$10
- White Ken Forrester Sauvignon Blanc Reserve, South Africa \$9
- Red Graffito, Malbec, Argentina \$12

Cocktail

- Bloody Mariko
- Shochu, tomato, yuzu kosho \$12

Draft Beer

- Asahi, Japan \$6
- Notch Session Pils, Salem \$7
- Castle Island Candlepin Session IPA, Norwood \$7

Sake BTG

- GF Kikumasamune, Hyogo Kimoto Junmai \$8
- GF Dassai 50, Yamaguchi Junmai Daiginjo \$10
- GF Yamada Everlasting Roots, Gifu Tokubetsu Junmai \$10