

BRUNCH

Saturday & Sunday

Drink

LOTUS

gin, passion fruit, pomegranate, lemon

\$ 16

BOBA MARTINI

vodka, passion fruit, peach, pineapple, strawberry boba

\$ 16

LYCHEE MARTINI

vodka, lemon, fresh lychee juice, lychee fruit

\$ 15

"STAR" SPARKLING SAKE

refreshing, light, fuzzy, 10% - Kyoto

\$ 17 10oz

Food

Mentaiko Udon

\$ 20



spicy cod egg cream sauce, calamari, sweet shrimp, ikura, sweet shrimp, shiso, seaweed

Creamy Uni Pasta

\$ 23



sea urchin, spaghetti, shiso leaf, ikura, sweet shrimp

Nagoya Neapolitan Pasta

\$ 18



japanese tomato sauce, bacon, green pepper, onion, basil, shiitake, a touch of spiciness. Served on a layer of sizzling grilled egg

Omurice

\$ 17



chicken tomato rice, wrapped with egg omelette, onion, demi glacé sauce

Sushi Chef Special

\$ 28

enjoy our new dish featuring 12 pieces of high-quality sashimi made from the freshest catch of the day. each piece is delicately topped with modern and innovative ingredients to enhance the flavor and highlight the unique qualities of each fish.

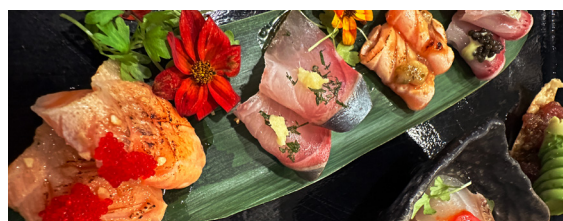


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Dessert

PUDDING ICE CREAM \$ 9



strawberry, cherry, greentea ice cream, puff

DAIFUKU

\$ 8



strawberry & redbean wrapped with mochi, matcha chocolates

MATCHA CHEESECAKE

\$ 8



green tea, pocky

TEMPURA ICE CREAM

\$ 9

deep fried, green tea ice cream, cantaloupe

MOCHI ICE CREAM

\$ 8

1 pc each of green tea, vanilla, strawberry