



scallion, mala chili sauce

FORAGED MUSHROOM STEAMED BUN (V) 12

shimejii, shiitake, maitake, water chestnut

CRISPY MAPO DUMPLING (VE) 12

shiitake, tofu, ginger

PRAWN & BACON SUI MAI 12

chili, cilantro, soy vinegar

Appetizers

HEART OF ROMAINE 14

toasted parm bread crumbs, shredded nori miso caesar dressing

SMOKED HAMACHI PASTRAMI (GF) 21

cabbage slaw, hot miso mustard, dill

LEMONGRASS CHICKEN WINGS 13

chili marinade, kaffir ranch sauce

PRAWN TOAST IS

japanese milk bread, yuzu kosho tartare sauce

Brunch

TOGARASHI FRIED CHICKEN & WAFFLES 29

coconut brown butter syrup, pickles

BLACK ANGUS BAVETTE STEAK & EGGS (GF) 32

flavors of Pho, herb salad, lime, fried farm egg

SIZZLING RICE POT (V,GF) 21

farm egg, shiitake, mala sauce

RED SAMBAL SHRIMP &

COCONUT GRITS (GF) 26

fried farm egg, pickled jalapeno

HONG KONG WAFFLE 16

macerated berries, coconut brown butter syrup

Sides

OSAKA STYLE
TATER TOTS 9

okonomiyaki mayo, pickles sriracha ketchup, bonito flakes STEAMED EDAMAME (VE,GF) 9

maldon salt

JASMINE RICE (VE,GF) 6

BLISTERED SHISHITO PEPPERS (VE,GF) 9

whipped everything tofu smoked paprika

