



scallion, mala chili sauce

FOR AGED MUSHROOM STEAMED BUN 13

shimejii, shiitake, maitake, water chestnut (v)

CRISPY MAPO DUMPLING 12

shiitake, tofu, ginger (ve)

PRAWN & BACON SUI MAI 13

chili, cilantro, soy vinegar

Appetizers

HEART OF ROMAINE 14

toasted parm bread crumbs, shredded nori miso caesar dressing

SMOKED HAMACHI PASTRAMI 21

cabbage slaw, hot miso mustard, dill (gf)

LEMONGRASS CHICKEN WINGS 14

chili marinade, kaffir ranch sauce

PRAWN TOAST 15

japanese milk bread, yuzu kosho tartare sauce

Brunch

TOGARASHI FRIED CHICKEN & WAFFLES 29

coconut brown butter syrup, pickles

BLACK ANGUS BAVETTE STEAK & EGGS 32

flavors of Pho, herb salad, lime, fried farm egg (gf)

SIZZLING RICE POT 21

farm egg, shiitake, mala sauce (v,gf) add soy glazed short rib 12 suppl

RED SAMBAL SHRIMP & COCONUT GRITS 26

fried farm egg, pickled jalapeno (gf)

HONG KONG WAFFLE 16

macerated berries, coconut brown butter syrup

Signiture Dishes

PEKING DUCK 80

Jurgielewicz farm duck, scallion pancakes pickles, mixed herbs

SOY GLAZED SHORT RIB 80

grass fed beef, scallion pancakes halal style red and white sauce

Sides

OSAKA STYLE TATER TOTS 9

okonomiyaki mayo, pickles sriracha ketchup, bonito flakes STEAMED EDAMAME 9

maldon salt (ve,gf)

JASMINE RICE 6

(ve,gf)

BLISTERED SHISHITO PEPPERS 9

whipped everything tofu smoked paprika (ve,gf)

Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (v) vegetarian, (ve) vegan, (gf) gluten free.