



Make Brunch More Interesting

Large Format Cocktails

Sangria Pitcher 28

Baby Apples Pimm's Cup Pitcher 45

Mimosa Set for the Table 50

Brunch Cocktails

Mimosa 10
Cava, Voila organic orange juice

Sangria 9
red & white wine, sherry, orange juice, Fee's falernum, apples

Baby Apples Pimm's Cup 11
house made "pimm's", ginger beer, lime, Angostura bitters

Red Hot One 10
Barebottle Growhaus pilsner, chili infused Sabe tequila, tomato juice, lime, white pepper



Brunch

Our soft shell-poached egg is done at only one temperature.

Not a fan of a runny egg? Request a well done fried egg instead. Please advise us of your allergies to safely serve you.

Japanese Breakfast Add House Natto +2 16
koshihikari rice, simmered shiitake, pickled cucumbers, fermented daikon, miso marinated salmon, citrus kosho, Mendocino kombu dashi miso soup, house furikake, soft poached egg

Veggie Rice Bowl Add Bacon +3 15
cauliflower florets, cultivated mushrooms, summer squash, basil persillade, avocado, soft poached egg, on koshihikari rice

Avocado-Smoked Salmon Toast 15
house cured and smoked salmon, smashed avocado with furikake seasoning, fried egg sunny side up on our shokupan toast

Fried Chicken Sando 16
house baked bun, shredded iceberg lettuce, mustard-tarragon dress, shallots, 6 oz buttermilk batter chicken thigh

Cassava Beef and Chicken Curry 14
kalbi short rib pieces and chicken with tomato-based curry, with autumn squash, feta cheese, on koshihikari rice, herbs

Liège Waffle with Scramble Eggs 17
with Devil's Gulch ranch bacon or avocado, maple ricotta, dulce de leche, berries

Red Leaf Lettuce Salad 15
six minute boiled egg, Nueskes bacon lardon, stuffing croutons, apple cider-mustard vinaigrette

Dessert

Yuzu Posset 8
strawberries, almond streusel

Liège Waffle 12
maple ricotta, dulce de leche, berries

Ritual Roasters Coffee

Oat Milk +\$1

Spiced Honey Latte 6
Bourbon Vanilla Honey Mocha 6
Macchiato, Gibraltar, Cappuccino 5
Latte 5
Americano 5

Loose Leaf Tea from Aroma Tea Shop

Earl Grey with dehydrated berries 5
Chrysanthemum + Rose non caffeinated 5
Japanese Green Uji, Kyoto 5

Juice & More

Lavender Honey Lemonade 6
Mint Infused Iced Black Tea 5
Organic Orange Juice by Voila 5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions

A 4.95% surcharge for SF Mandates and a 19% service charge will be added to your checks for all-inclusive pricing. Our staff enjoys higher wages, fully covered health care, and more.

We are not responsible for items left in the restaurant.
We accept up to 2 credit cards per table.



View Menu