

## BRUNCH MENU

Spicy Heirloom Spinach Salad Green Curry Coconut Dressing with Smoked Almonds	6
Agedashi Tofu Fried Golden Tofu served with Tensuyu Dressing and Fresh Grated Ginger	7
Crispy Fried Black Cod Served with Yuzu Garlic, Truffle Aioli, Sweet Chili Aioli	8.5
Seafood Red Miso Soup Ika, Scallop, Mussels, Rock Shrimp, and Wakame	12
Wild Mushroom and Egg Flatbread Japanese Wild Mushrooms, Scrambled Eggs, XO Aioli, Sweet Garlic Soy, Cheese, and Bonito Flakes	12
Shredded Pork and Potato Hash Eggs, Crispy Potatoes, Duroc Pork Belly, Onions, with Japanese Shishito Peppers	10
Crispy Rice with Spicy Tuna Ahi Tuna with Avocado, Jalapeno, Tenkatsu Flakes, Tobiko, topped with Chili Oil and Unagi Sauce	9
Shredded Pork Soba Omelette Duroc Pork Belly, Pan Fried Soba Noodles, with Mixed Vegetables tossed in Yakisoba Sauce served with a side of Housemade Crispy Potatoes	14
Gyūdon Prime Skirt Steak, Onions, Over Easy Egg with Gyūdon sauce over Rice	16
Housemade Crispy Potatoes	5

## BRUNCH COCKTAILS

Roka Bloody Mary – House mix with Shochu	6
Mimosa	6