

### Small Share

- Koji bread and butter 9 add pickles +6  
Oysters with apple and kombu oil 4.5 each  
Seared scallops with soy aioli and tempura 24  
House pickle plate 12  
Grilled chicken hearts with sorghum teriyaki, allium  
furikake and lime 4  
Tamago kake with mushroom rice, egg yolk fudge, crispy  
chicken skin, truffle and lemon 16  
Chawanmushi with marinated clams, smoked trout roe,  
housemade bacon and yuzu 13  
Brassicas with pistachio miso dressing and bonito cured egg  
yolk 13  
Onsen egg with dashi and red kuri squash 10  
Madai with tempura sesame leaf, Asian pear, ponzu,  
oxalis 8  
Hokkaido scallop crudo with citrus, daikon and shiso 14  
Takoyaki with octopus, kumquat marmalade, kewpie mayo,  
katsobushi 8

### Big Share

- Okonomiyaki-savory pancake with pickled ginger and  
katsuobushi 16  
Tonkotsu ramen, egg, pork belly, house chili sauce, green  
onion 18  
Grilled octopus ramen with miso broth, shoyu tomago, black  
garlic chili, leek ash noodle 18  
House made ramp ramen noodles with shio mushroom  
broth and crudite 19  
Sukiyaki for two with sweet potato, seaweeds, beef, and  
tofu 27  
Fried rice for two with housemade kimchi spam, kimchi,  
pineapple and fried egg 22  
Duck donburi for two with greens, hijiki and pickled  
hedgehog mushrooms 35  
White fish with fennel, grapes, kombucha squash, yuzu  
kosu and sesame 18

### Desserts

- Bread Pudding with matcha ice cream and umeboshi

sauce 9  
Yuzu Pie with graham cracker, pistachio and goat milk ice  
cream 10  
Whisky glazed donut 4  
Apple-shiso sorbet with brown butter oats 5

### Beverages

Selection of beer, wine, sake, spirits, and non-alcoholic  
drinks

**\*please note menu is subject to change based on season and  
availability.**

**\*\*Our menus and prices reflect responsibly sourced and grown ingredients. We construct these  
elements to create a sustainable work environment for the employees, farmers, gatherers and  
growers we strive to support. Our menus are thoughtfully prepared to use ingredients in their  
entirety. We recycle, compost, and design dishes based on reducing our environmental impact.**

## Sunday Brunch Menu

### Small Share

Koji bread and butter 9 add pickles +6  
Yogurt and granola with miso caramel 8  
Onsen egg with red kuri squash in dashi 10  
Oysters with apple, kombu oil and smoked trout roe 2 each  
Szechuan chili wings with sesame furi kake 1 each  
Chawanmushi with smoked trout roe, housemade bacon and  
yuzu 12  
Sesame biscuit with shio koji buttermilk fried chicken,  
pickled ramp ranch and zuke 7  
Raspberry jelly donut with 5 spice cured foie gras 16

### Big Share

Okonomiyaki with fried egg 17  
Taiyaki pancakes with hot fried chicken thighs 10  
Grilled octopus ramen with charred miso, shoyu tomago,  
black garlic chili, leek ash noodle 16  
Tonkotsu ramen with pork belly, chili paste and egg 14  
Shio mushroom ramen with house made ramp noodles and  
crudit  19  
Breakfast sausage fried rice for two with fried egg 18

**Sweets**

**Whiskey glazed doughnut 3**

**Apple-shiso sorbet 6**

**Beverages**

**So many, but most importantly 8 dollar bottomless mimosas  
and bloody marys.**