



BRUNCH 0800 ~ 1600

DINNER 1600 ~ late

NIGHTFALL TEISHOKU 定食

* all teishoku are accompanied by assortment of japanese side dishes and a comforting bowl of nourishing miso soup

	/single	/teishoku
chicken kara-age yuzu nanban japanese tartare sauce, onigiri	24	33
ume plum honey teriyaki chicken grilled marinated chicken thigh, onigiri	24	33
crackling butter shoyu fried rice chicken skin crackling, onsen egg	25	34
miso beer lamb ribs pistachio chimichurri, fried saltbush, rice	27	36
kitsune udon dashi broth, inari-age, naruto, hojicha tea egg	24	33
wagyu cheezu hambagu molten camembert cheese, demi-glace sauce, rice	29	38
spanner crab claypot zosui seafood congee, crab flesh, shiitake, hojicha tea egg	31	40
buta no kakuni slow-cooked pork belly, hojicha tea egg, crispy leek, steamed bao	30	39
miso glazed salmon slow-cooked miso salmon fish, grated radish & ginger, rice	32	41
unagi tamagoyaki don grilled eel, cheese tamagoyaki (omelette), shiitake rice	33	42
kingfish chirashi yellowtail kingfish sashimi, ikura, yuzu kosho, rice	33	42
ichi-rashi (gfo) assorted sashimi, tamago, ikura, avocado mousse, rice	35	44
abalone seafood ochazuke shiitake onigiri, scallop, seafood tonyu broth, wakame oil	31	40
garlic miso mushroom yaki udon (ve) asparagus, crispy tempura enoki	27	36
nasu dengaku (ve) grilled miso glazed miso eggplant halves, areare rice puff, rice	24	33

JAPAS 和風タパス

fresh oyster w. watermelon granita, shiso oil	7
smoked mussels toast	8.5
nori crunch w. spicy tuna	9
crispy churro potato fries	11
duck fat potato presse 2pc	11
mochi donut 2pc w. beef rendang	15
cauliflower kara-age 5pc (ve)	12.5

ADD-ONS

butter shoyu umami fries w. yuzu aioli	12
potato egg salad / miso soup	5
sashimi tartare	8.5
rice / hojicha tea egg	4.5
katsu pork or chicken cutlet	14.5
sauce / broth	2.5



BRUNCH 0800 ~ 1600

DINNER 1600 ~ late

fresh oyster w. watermelon granita, shiso oil	7	ebi katsu /shrimp cutlet/ burger	24.5
		japanese tartare sauce, american cheddar cheese, toasted brioche bun	
<hr/>		+ butter shoyu umami fries	8.5
burnt avocado burrata toast (v)	25.5	garlic miso mushroom yaki udon (ve)	27
poached egg, shokupan, basil vinaigrette, yuzu lemon gel, seed crisp		asparagus, confit garlic miso sauce, crispy tempura enoki	
forest shroom (v)	27	abalone seafood ochazuke	31
seasonal mushroom, charred cauliflower, shokupan, truffle vinaigrette, miso eggplant		shiitake onigiri, scallop, seafood tonyu broth, wakame oil	
abura broth-less spicy soba	26	uni scrambled egg (gfo) - limited qty	29
wavy ramen, pork belly, onsen egg, shoyu tare base, aroma oil		fresh uni, duck fat potato pressé, ikura, ponzu	
okonomiyaki waffle chicken kara-age	28	<hr/>	
fried egg, crispy bacon, honeyed okonomiyaki syrup, bonito aioli		eggs your way	14.5
spanner crab claypot zosui	31	on shokupan milk bread	
seafood congee, spanner crab flesh, shiitake, hojicha tea egg, wakame oil		ochazuke your way (gfo)	24.5
abalone udon miso carbonara	31	onigiri rice ball, salted salmon flake, shiso tempura, green tea dashi broth	
asparagus, bacon, onsen egg, miso carbonara sauce, ikura		katsu sando	18.5
the GOLDEN egg	33	shokupan milk bread sandwich, fresh panko crumb, choice of	
duck & pork scotch egg, potato rosti nest, crispy leek, watercress cauliflower purée		/pork cutlet w. tonkatsu sauce, aioli	
ichi-rashi (gfo)	35	/chicken cutlet w. tonkatsu sauce, aioli	
assorted sashimi, tamago, rice, ikura, avocado mousse		/tamago (egg) w. honey miso aioli	
lobster-scallop millefeuille	31	<hr/>	
poached egg, guacamole, potato terrine, yuzu aioli, yuzu kosho gel		ADD-ONS	
hitsumabushi	29.5	butter shoyu umami fries w. yuzu aioli	12
unagi (eel) no kabayaki, onsen egg, rice, konbu dashi broth		potato egg salad / miso soup	5
smoked salmon matcha crumpet	28	sashimi tartare	8.5
poached egg, herbed crème fraîche, watercress, ikura, shiso oil		egg / toast	4
		rice / hojicha tea egg	4.5
		scrambled egg	9.5
		bacon / avocado	7
		sauce / broth	2.5

DRINK ドリンク

COFFEE コーヒー

black	5
white	5
batch brew /single origin/	5.8
cold brew /single origin/	7
orenji (orange) cold brew	9.5
yuzu brûlée cold brew	9.5
coco brew	9.5

NON COFFEE ノンコーヒー

uji matcha latte	7.5
kuro goma/black sesame/ latte	7.5
kinako/roasted soy/ latte	7.5
hojicha latte	7.5
mörk hot chocolate	6.5
prana chai soy latte	6.5

SPECIAL スペシャルドリンク

strawberry yuzu bitters	10.5
ichigō /strawberry/ iced latte	11
matcha strawberry iced latte	12
mango matcha iced latte	12.5
flirty dirty matcha <i>w. strawberry, matcha gelato, espresso</i>	14
mango yuzu jasmine thyme iced tea	9.5
pear grape genmaicha thyme iced tea	9.5

PRESSED JUICE ジュース

kale, apple, lemon, ginger	9
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TEA 茶 sencha, genmaicha, hojicha or mugicha

8

BOTTLED DRINK

kimino sparkling juice - <i>yuzu /citrus/ or ringo /apple/ or mikan /tangerine/</i>	8.5
mineral water	3.5
sparkling water	6.5

ALL DRINK

<i>+ large size</i>	<i>+1</i>
<i>+ espresso / dirty</i>	<i>+1.5</i>
<i>w. almond milk, soy milk or oat milk</i>	<i>+1</i>
<i>hot drink w. ice</i>	<i>+1</i>

DESSERT デザート

CAKE ケーキ

ichigō shortcake	12.5
matcha pistachio jasmine cake	13.5
white sesame tiramisu cake	13.5
tokyo banana cake roll	12.5

JAPANESE CHEESECAKE チーズケーキ

strawberry vanilla basque cheesecake <i>w. prosecco crème</i>	14.5
matcha basque cheesecake <i>w. sakura crème</i>	14.5
burnt honey basque cheesecake <i>w. miso caramel</i>	14.5

STRAWBERRY-SHAPED SHORTBREAD サブレ

sakura almond shortbread	3.5
strawberry shortbread	3.5
matcha shortbread	3.5
hojicha dark chocolate shortbread	3.5
dark chocolate shortbread	3.5
kinako white chocolate shortbread	3.5

SHOKUPAN 食パン *please check availability*

<i>soft and fluffy Japanese milk bread /whole loaf/</i>	15.5
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CELEBRATION CAKE お祝いのケーキ

ichigō shortcake /large/	85.5
ichigō shortcake /medium/	48.5
matcha pistachio jasmine cake /large/	89.5
matcha pistachio jasmine cake /medium/	51.5
white sesame tiramisu cake /large/	89.5
tokyo banana cake roll /medium/	48.5
strawberry vanilla basque cheesecake /large/	95.5
matcha basque cheesecake /large/	95.5
burnt honey basque cheesecake /large/	95.5

large cake serves 10-12

medium cake serves 5

please allow 2-days notice for all celebration cake