

Easter Brunch

WELCOME BITE | CHOICE OF STARTER & MAIN | \$35 PER PERSON PRIX FIXE

CHEF'S CANAPÉS | served upon arrival

GF cauliflowers tots, truffle mayo, nooch

TO START

choose one

GF BANG BANG BROCCOLI

sweet chili, peanut sauce

GF UNAGI EGGPLANT NIGIRI

miso truffle

GF MISO SOUP

tofu, wakame, bok choy, sesame

GF 1,000 LAYER CRISPY POTATOES

caviar, sour cream, chives

SPICY TUNA ROLL

ahi watermelon, avocado, toasted coconut

GF SUMMER ROLLS

cilantro, thai basil, carrot, papaya, tofu, peanut sauce, nuoc cham

STEAMED EDAMAME DUMPLING

chili oil, black vinegar

GF TORCHED & PRESSED

avocado, miso truffle glaze

GF JAPANESE SALAD

kelp noodles, wakame, cucumber, seame, ponzu

GF TATER TOTS

torched miso, kimchi, korean chili flake, cilantro, thai basil

GF DRAGON ROLL

tempura broccoli, spinach, avocado, unagi

WAFU CRUNCH SALAD

cabbage, avocado, sesame ginger dressing, crispy wontons

KIMCHI BAOS

chick'n fried mushrooms, gochujang

GF CRISPY RICE

spicy ahi watermelon, avocado

MAIN COURSE

choose one

UDON NOODLES

truffle mushroom cream

FRENCH TOAST

berry compote, cornflakes granola, maple syrup

GF TRUFFLE FRIED RICE

mushroom bacon, peas, egg

SINGAPORE NOODLES

curry, cabbage, peppers, cilantro, thai basil, lime

GF BREAKFAST BOWL

tofu scramble, avocado, kale, potatoes, mushrooms

GF BEEF & BROCCOLI

wok seared shiitake 'steak', tofu, scallion, sesame

RAMEN CHILI CRUNCH

karaage chicken, scallion, cilantro

CRISPY MUSHROOM CAESAR WRAP

avocado, lettuce, chick'n fried mushrooms, mushroom bacon, red onion

PEPPER STEAK LETTUCE WRAPS

peppers, onions, thai basil, hoisin, nuoc cham, crispy noodles

SIDE ADD-ONS

GF WOK FRIED BOK CHOY 8

sesame ponzu

GF GENERAL D'S CAULIFLOWER 12

peppers, pineapple, sesame, sweet chili

GF BRUSSELS SPROUTS 10

sambal, mint, tempura bits

GF CHOPPED KALE CAESAR 8

mushroom bacon, nooch, sesame

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein) 9

GF CRISPY OR BLACKENED TOFU (12g protein) 5

GF AVOCADO (2g protein) 4

STEAK (12g protein) 9

CURRY BEANS & LENTILS (18g protein) 8

ENDLESS BRUNCH COCKTAILS | \$28

MIMOSA or STRAWBERRY BELLINI

Service Charge: An 18% service charge will be added to parties of 6 or more guests.

GF gluten friendly  contains nuts

Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen, so cross-contact may occur. Please tell your server about allergies. To keep every dish true to its bold flavor, we kindly decline modifications.