

Introduction: To celebrate the late summer/early fall bounty of the PNW and the Asian culture that is strong with our community, Our Chef and team have decided to bring our guests on a journey through Japan – while blending in the recent trend of modern Italian cuisine. This cuisine is currently on-trend in New York and is commonly known as “Hitameshi” = “JapaneseStyle.”

Brunch



Small Plates

Yellow Tail Tuna | 15

green tomato jus, edamame horseradish puree, pea shoots, chili threads

Salmon Sliders | 15

BBQ salmon, squid ink buns, sea urchin aioli, cucumber, pepper flakes, radish sprouts

Summer Rolls | 15

shitake, butter lettuce, cucumber, carrot, basil, radish, kumquat-olive vinaigrette

Italian Salad | 12

lettuce and radicchio with plum vinaigrette, balsamic reduction, heirloom tomato, shaved red onion, torn basil

Soup

Chilled Soup | 14

local green vegetables with ocean broth, spot prawn ceviche, spot prawn roe

Entrees

Tofu “Scallops” | 30

shitake mushrooms, vegetable demi, green beans, pepper relish

Grilled Pork Belly | 25

shiso scrambled eggs, togarashi red potatoes

8oz Beef Striploin | 38

steak-sous vide 128°F, citrus salsa verde, shiso scrambled eggs, togarashi red potatoes

Breakfast Bowl | 25

steamed rice, shiso scrambled eggs, sardines, fermented tofu, chili crisp

Desserts

Lemon Cake | 12

crème fraiche, basil oil, olive oil powder

Plum and Almond Tart | 15

plum caramel, toasted almonds

*The King County Department of Health

would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.

Parties of 6 or more are subject to a 20% automatic gratuity of which 100% will be paid to your service staff.

(We are not a nut-free facility.)

FSC Certified | 100% Post-Consumer Fiber | 100% Green-e Certified | Green Seal Certified | #dinnermenu 8.1.22

We do NOT take CASH payments! Credit & Debit Cards & ApplePay are Welcome :)