SUNDAY BRUNCH

65 PER PERSON

THREE COURSES

Choice of one dish per course

COURSE ONE

TAMAGO SANDO

Japanese milk bread, egg salad

TRUFFLE YELLOWTAIL ROLL*

Hamachi, avocado, tenkasu, yuzu truffle dressing

SPICY TUNA CRISPY RICE*

Chive, bubu arare

CUCUMBER TATAKI

Tosazu, Asian microgreens

COURSE TWO

BLACK COD

Yuzu-Saikyo miso marinade, hajikami

WAGYU STEAK & EGGS*

Wagyu bavette, two eggs, shiso bearnaise

WAGYU BURGER*

8 oz custom Wagyu blend, Japanese milk bread, nori onion ring, fried egg, tonkatsu aioli

WILD MUSHROOM RICE POT

Seasonal wild mushrooms

KATSU SANDO* +15

Prime tenderloin, Japanese milk bread, tonkatsu aioli

HOKKAIDO HARVEST* +20

Six pieces of sashimi, four pieces of nigiri, four-piece spicy tuna roll

COURSE THREE

STRAWBERRY KYOTO

White chocolate, strawberry, matcha

CRÈME BURLEE TOKYO SANDO

Berry Compote

AZUKI PAVLOVA

Meringue, berry compote, miso caramel

LAURENT-PERRIER FREE-FLOW CHAMPAGNE

LAURENT-PERRIER BRUT

+85 | 150 WITH BRUNCH

La Cuvee Brut

LAURENT-PERRIER ROSE

+125 | 190 WITH BRUNCH

Cuvee Rose

90 minutes per person from the first pour. No sharing. 21+.