

ALL YOU CAN EAT
BRUNCH MENU

❀ -\$125- ❀

SOUP/SALADS

MISO

Dashi base, miso paste, tofu, scallion.

SMALL SALAD

Organic mixed greens, ginger dressing.

SEAWEED SALAD

Sesame seed, sesame oil, shoyu.

AVOCADO SALAD

Avocado, organic mixed greens, sesame seed, sesame dressing.

APPETIZERS

CHAMAME GF

From Chiba prefecture, naturally sweet and nuttier than green edamame.

HANABI

Crispy rice topped with spicy tuna, crunchy garlic, serrano pepper.

SHRIMP SHUMAI

Lightly fried shrimp dumplings.

MURASAKI TRUFFLE FRIES

Purple yam fries, truffle oil aioli.

TEMPURA

Shrimp & Veggie
Chicken & Veggie
Veggie Only

PORK KATSU

Roasted mango tonkatsu sauce.

CHICKEN KATSU

Roasted mango tonkatsu sauce.

TERIYAKI

Salmon: Scottish salmon
Chicken: Chicken breasts

NOODLES

UDON

Flour, thick & chewy noodles, veggies.
Spicy or non-spicy.

RAMEN

Tan Tan broth, scallion, spinach.

YAKISOBA

ROLLS

Asparagus

Avocado

California

Cucumber

Eel/Cucumber

Fresh Wasabi

House Special

Salmon Avocado

Salmon Skin

Shiitake Mushroom

Smoked Salmon/Scallion

Shrimp Tempura

Spicy Salmon

Spicy Yellowtail

Spicy Tuna

Tuna

Tuna Avocado

Yellowtail Scallion

98 Degrees

NIGIRI/SASHIMI

(2pcs in 1 order)

(Limit 3 order per item per person on sashimi)

Fluke GF

Eel

Salmon GF

Scallop GF

Shrimp GF

Sea bass GF

Tako GF

Tuna GF

Yellowtail GF

DESSERTS

BLACK SESAME ICE CREAM

Rich nutty flavor, savory, pleasant bitterness akin to dark chocolate.

GREEN TEA ICE CREAM

Matcha green tea sprinkled over vanilla ice cream.

YUZU SORBET

Japanese citrus sorbet.

SEASONAL CAKE

Enjoy our All-You-Can-Eat menu! Please note the following:
Everyone at the table must participate in the All-You-Can-Eat option.

Children ages 3-12 receive a 50% discount.

To minimize food waste, please order only what you can eat.

Additional charges may apply for excessive waste.

We kindly ask that you limit the number of orders at a time until you have finished the food already served. No leftovers To-go.

Nigiri/Sashimi orders are limited per person.

Thank you for your understanding and cooperation.

We hope you have a wonderful dining experience!

Gluten-free modifications are available for many items upon request.

Please ask your server for details. We regret that we cannot offer substitutions on our menu items. A 23% gratuity will be added to your final bill. Refunds are not typically provided for food that a guest simply does not like. For credit card payments, a 3% processing fee will be added to offset our costs. This fee does not exceed the amount we are charged by the credit card processor. Many of our menu items contain raw or uncooked ingredients, including meats, seafood, and eggs. Consuming these items may increase your risk of foodborne illness.

Thank you for your understanding.

DRINK MENU

BOTTOMLESS MIMOSA \$25

◆ SIGNATURE COCKTAILS ◆

TOMO SIDECAR	18	SAKURA BLOSSOM	18
Martell VS, orange liqueur, lemon juice.		Kikusui “perfect snow” Nigori sake, pink grapefruit, St. Germain, Luxardo Maraschino, Luna Nuda prosecco.	
TOMO SPRITZ	18	TOKYO DRIFT	18
Conundrum white blend wine, Aperol, St. Germaine, Yuzu, Torresella Prosecco.		Toki Whisky, yuzu, ginger, lemongrass.	
LYCHEE MARTINI	18	LUCKY UME	18
Meili vodka, Soho lychee, St. Germaine, lemon juice		Old Forester bourbon, Hakutsuru ume liqueur, Amaro Lucano, lemon, yuzu bitters.	
CUCUMBER MARTINI	18	GOLDEN HENNY	18
House infused cucumber vodka, lemongrass, yuzu.		Hennessy VS, ginger syrup, lemon juice, ginger beer.	
SATSUMA	18	DESERT MANDARINE MARTINI	18
Hanson mandarin orange vodka, yuzu, lemongrass.		Desert Door Aged Sotol Mezcal, Mandarine Napoleon, lime juice, yuzu.	
NIPPON SEVENTY FIVE	18	SMOKED OLD FASHIONED	22
Bombay gin, yuzu, lemongrass, Torresella prosecco.		Smoked WhistlePig 6yr Piggyback rye, angostura bitters, orange bitters.	
SPICY OSAKA	18	SMOKIN MARTINEZ	22
Condesa Gin, Hanson's Meyer Lemon vodka, yuzu, serrano, cucumber.		Smoked Procera Gin, Sweet Vermouth, St. Germaine, angostura bitters.	
YUZU MARGARITA	18	WHITE LOTUS MARTINI	22
Flecha Blanco tequila, yuzu, lime, lemongrass.		Procera Gin, St. Germain, yuzu, lemongrass, serrano, Procera salt.	
EAST MEETS WEST	18		
LANA Reposado tequila, mezcal, Aperol, lemon, yuzu, seven spice salted rim.			
UBE COLADA	18		
Big Five coconut rum, ube coconut, lemongrass, lime.			

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