



BRUNCH MENU

Okonomiyaki - 19

*wagyu pastrami, sauerkraut, bonito
+fried egg* 3*

Spring Jew Egg Sandwich Platter* - 17

yogurt, pea puree, spiced carrots, mint, nigella seeds, harissa

Egg and Cheese Sandwich* - 16

*challah roll, cheddar
+pastrami 5 +avocado 4*

Wagyu Pastrami Sando - 23

house pastrami, gulden's mustard on shokupan, dill pickle

Matzoh Ball Ramen - 19

*chicken broth, scallion, mandels, nori
+soy marinated egg* 3 +additional matzoh ball 3
+make it spicy 2*

Sesame Temomi Mazemen - 19

*shiitake mushrooms, shishito peppers, cucumbers, shiso
+soy marinated egg* 3*

Lox Bowl* - 24

*sushi rice, avocado, japanese pickles, fried capers, chili mayo
+fried egg* 3*

SIDES

Rustic Fries - 9

chili mayo, ao-nori

House Salad - 8

market greens and seasonal veggies, soy yuzu dressing

*consuming raw or undercooked meats, poultry, eggs or shellfish
may increase your risk of food borne illness*
a 20% gratuity will be included on parties of 6 or more