

SIGNATURE DISHES

MATZOH BALL RAMEN

chicken broth, scallions, mandels, wood ear mushroom, nori 19
 + soy marinated egg* 3
 + additional matzoh ball 3
 + make it spicy 2

SPICY VEGETARIAN MATZOH BALL RAMEN

shio-koji broth, yuba, scallions, mandels, mushrooms, nori 19
 + soy marinated egg* 3
 + additional matzoh ball 3

WAGYU PASTRAMI SANDO

gulden's mustard, caraway shokupan, dill pickle 24

EGG AND CHEESE SANDO

cheddar, katsu sauce, caraway shokupan 14
 + pastrami 5 + avocado 4

LOX BOWL*

sushi rice, avocado, japanese pickles, fried capers, chili mayo 26
 + fried egg* 3

OKONOMIYAKI

wagyu pastrami, sauerkraut, bonito flakes 19
 + fried egg* 3

SAKE KASU CHALLAH FRENCH TOAST

rosemary honey, creme fraiche 17
 rosemary honey, japanese fried chicken 23

SHALOM JAPAN CAESAR SALAD

market greens, tofu dressing, parm, za'atar, crumbs 16
 + karaage (japanese fried chicken) 6
 + roasted salmon 8

SIDES

FURIKAKE FRENCH FRIES

chili mayo 8

SAKE KASU CHALLAH

golden raisin butter 8

BRUNCH COCKTAILS



BLOODY MARY

horseradish, seasonal pickles, togarashi rim 18



MIMOSA

fresh pressed oj, bubbles 14



OKINAWA FIZZ

gin, white rum, cucumber, melon, dry vermouth, shiso, club soda 18



UME ROSA

plum wine, blanc vermouth, ginger liqueur, topped with cava 18

WINE

SPARKLING

CAVA, BRUT | CONQUILLA, Spain 13 / 52
 lean bubbles, limestone, hay

WHITE

SAUVIGNON BLANC | STOLPMAN VNYRDS, CA 16 / 64
 crisp, green apple, minerals

BIANCO ROSSERTO | MANZONE, Italy 14 / 56
 exotic florals apricot, citrus

RED

BEAUJOLAIS | DOMAINE SAINT CYR, France 16 / 67
 cranberry, minerals, light acidity

SAKE

HOUSE HOT SAKE

12 / 22
 250 ml

YUKI OTOKO "YETI" | NIGORI, Hyogo 14 / 62
 delicate, dry, cantaloupe 720 ml

KIREI SHUZO '92' | NAMA JUNMAI, Hiroshima 17 / 80
 fresh melon, pomelo, green herbs 720 ml

KATO SAKE WORKS | YUZU JUNMAI, Brooklyn 17 / 30
 crisp, citrus, bamboo shoots 250 ml

BEER

DRAFT

ROCKAWAY “ESB” Imperial Extra Special Bitter	10
THREES “Vliet” Pilsner	11
GRIMM “Wavetable” IPA	10

CANNED

SAPARRO Lager	9
ROCKAWAY “Hawaiin Pizza” Hazy IPA	11
SPINDRIFT “Blood Orange,” Spiked Seltzer	7
ATHLETIC “Golden Ale,” non-alcoholic	8

—◆ NON- ALCOHOLIC BEVERAGES ◆—

MINT YUZU-ADE	7
CUCUMBER-SHISO SODA	7
DR. BROWNS <i>cream or celray soda</i>	4
MOSHI <i>red shiso & apple soda</i>	7
MEXICAN COKE	7
SPINDRIFT STRAWBERRY LEMONADE	4
MATCHA LATTE <i>hot or iced</i>	6
COFFEE <i>hot or iced</i>	4
TEA <i>hojicha, mint, chamomile, sencha, assam</i>	5



BRUNCH MENU