

BRUNCH & DIM SUM



BRUNCH COCKTAILS

MIMI-MOSA | 12

plum wine, sparkling wine, shikuwasa

OKINAWAN SUNRISE | 14

roku gin, lychee, kabosu

ESPRESSO MARTINI | 15

reyka vodka, broadsheet espresso,
amaro averna, cocchi di torino

YUZU LEMONADE | 12

iichiko saiten, yuzu, menth verte

BREAKFAST

DOU MIAO BENEDICT | 17

sauteed pea leaves, onsen egg, golden duck egg yolk
hollandaise, english muffin, side of homefries (vt)
sub pea leaves for spam, bacon, or sausage +0
add spam, bacon, or sausage +4

LOCO MOCO | 18

house-ground wagyu brisket patty, dashi gravy, sunny side
up egg, benishoga, on a bed of rice & cabbage (gf)
add spam, bacon, or sausage +4

BREAKFAST SANDWICH | 14

steamed egg patty, choice of meat, american cheese, side of
homefries
choice of meat: bacon, sausage, or spam

BUTTERMILK PANCAKES | 13

matcha soft whip, seasonal fruit compote, maple syrup (vt)

FOR THE TABLE

CRAB LOUIE | 24

chopped iceberg, lump crab meat, tomato, chopped eggs,
creamy louie dressing, ikura (gf)

COLD SESAME NOODLES | 13

chilled noodles, sesame dressing, scallion, cucumber, cilantro,
house chili crisp (vg)

BLISTERED GREEN BEANS | 14

wok-charred green beans, garlic sauce (vg, gf)

CHICKEN KARAAGE | 14

crispy fried chicken thigh with kewpie mayo, lemon, & shaved
cabbage (gf)

SWEET & SOUR TOFU | 14

tofu puffs, peppers, onions, house sweet & sour sauce (vg, gf)

DIM SUM

HAR GOW | 8

shrimp & bamboo, crystal wrapper

SIU MAI | 8

hand-folded pork and seafood dumplings

SHUNDE BLACK BEAN RIBS | 10

overnight marinated pork ribs, roasted then
steamed

SHRIMP & CHIVE GYOZA | 12

wild-caught shrimp, chinese chives
(steamed or fried)

UTSUNOMIYA GYOZA | 10

classic pork & cabbage
(steamed or fried)

YASAI CHIKARA GYOZA | 10

veggie-packed vegan dumplings (vg)
(fried only)

SICHUAN STYLE WONTONS | 10

pork & ginger wontons, house sichuan sauce,
cilantro, chili flake

SCALLION PANCAKE | 10

served with house dipping sauce (vg)

SWEETS

BUTTER MOCHI | 10

chewy, "not too sweet" cake, azuki bean,
matcha creme anglaise (vt, gf)

COFFEE JELLY | 8

broadsheet coffee roasters beans, sweetened
evaporated milk, 5-spice whip (vt, gf)

vg = vegan
vt = vegetarian
gf = gluten free

SIDES

4 | HOMEFRIES (GF) SPAM BACON SAUSAGE
1 | EXTRA SAUCE: chili crisp, sichuan sauce

before ordering please inform your server if a person in your party has a food allergy

BEVERAGES



COFFEE

ESPRESSO COOLER | 8

japanese citrus syrup, broadsheet
espresso, sparkling water

CITRUS & SPICE SHAKERATO | 8

star anise & orange peel infused syrup

ESPRESSO | 3

AMERICANO | 3.5

LATTE | 5

CAPPUCCINO | 5

+\$: ALMOND MILK, OAT MILK

JUICE

ORANGE JUICE | 4.5

PINEAPPLE JUICE | 4.5

LYCHEE JUICE | 4.5

APPLE JUICE | 4.5

HOUSE COCKTAILS

CHU-KARA CRUSHER | 12

mezcal joven, ancho reyes verde, lime, hot sauce

YUZU NO MAI | 12

rum, yuzu liqueur, pepitas syrup, lime, mint

SAKURA JASMINE MARTINI | 12

roku gin, jasmine tea, mattei cap corse blanc, sakura
bitters

SAITEN NEGRONI | 12

iichiko saiten, campari, vermouth, angostura bitters

UME KYU | 12

roku gin, kleos mastiha, rice wine vinegar, ume, shiso
bitters

LYCHEE SHOCHU COOLER | 12

iichiko saiten, lichi-li liqueur, sparkling

SOUR CHERRY LIMEADE (ALCOHOL FREE) | 10

lime two ways, amarena syrup, mint

SUMISO SMASH (ALCOHOL FREE) | 10

TEA

SPARKLING MATCHA KABOSU LIMONATA | 8

ceremonial grade matcha, kabosu juice

HOT JASMINE TEA | 5

unsweetened, brewed fresh

HOT HOJICHA TEA | 5

unsweetened, brewed fresh

ITO-EN | 4

choice of: oolong, jasmine, or green
unsweetened, served chilled

YEO'S CHRYSANTHEMUM TEA | 3

sweetened, served chilled

WINES BY THE GLASS

WHITE/ORANGE/ROSÉ

2022 ALSINA & SARDA CAVA BRUT RESERVA

catalonia, spain | 11/42

2025 DOMAINE DYCKERHOFF SAUVIGNON BLANC

reuilly (loire), france | 14/52

2022 KARTHAUSERHOF BRUNO RIESLING

mosel, germany | 12/48

2024 SALVATORE MARINO CATARRATTO "TURI"

pachino (sicily), italy | 15/60

2025 DOMAINE PETRONI ROSE CORSE

getaria, spain | 12/46

RED

2024 TENUTA BONINCONTRO FRAPPATO

sicily, italy | 13/52

2023 L-C DESVIGNES MORGON GAMAY

beaujolais, france | 15/60

2023 MIGLIARINA MONTOSZI CHIANTI SUPERIORE

florence, italy | 14/56

2022 TAPADA DE COELHOIROS TINTO ALENTEJO

alentejo, portugal | 12/48