APPETIZERS

MISO SOUP / Miso broth,
green onions, seaweed, tofu

EDAMAME / Served with rock salt,
add garlic butter *or* spicy sauce

KOJIMA CRUDO / Hamachi, salmon, tuna,
passionfruit truffle yuzu, garlic chips

YAKITORI / Chicken thighs, shrimp,
shishito pepper or mixed vegetables

BAKUDAN SHRIMP / Shrimp tempura bites,
served with spicy aioli and togarashi

CHICKEN KARAAGE / Lightly battered,
Japanese fried chicken, aioli sauce

TEMPURA / Seasonal vegetables,
yam root *or* shrimp tails tempura

GYOZA DUMPLINGS / Homemade gyoza
dumplings filled with pork and chicken

JAPANESE TACOS / Braised beef cheek,
tuna poké or lemongrass pulled duck leg

KATSU CURRY FRIES / Chicken katsu,
mozzarella, Japanese curry fries

SPICY TUNA CRISPY RICE / Fried rice
crowned with spicy tuna, avocado, eel sauce

MISO BUTTER SCALLOPS / Miso scallops,
truffle, garbanzo, confit tomato, rice crisp

ISLAND CHOP SALAD / Grilled chicken,
romaine, mango, carrot, tomato, honey miso

TUNA TATAKI / Lightly seared, thin sliced,
pepper crusted tuna with ponzu

PREMIUM APPETIZERS (+8)

BONE MARROW / Braised beef chuck,
parmesan, toasted focaccia, bone marrow

OYSTERS / Fresh oysters,
served with miognette sauce.

PREMIUM YAKITORI / Lobster tail,
Yellowtail, Octopus, Miso Scallops

SASHIMI & NIGIRI

Limit 4 piece per person, per order

EBI *Shrimp*	MAGURO *Tuna*
HAMACHI *Yellowtail*	TAKO *Octopus*
UNAGI *Freshwater Eel*	SAKE *Salmon*
MADAI *Snapper*	SAKE ABURI *Flamed Salmon*
SABA *Pickled Mackerel*	IKURA *Salmon Roe*
KAIBASHIRA *Sea Scallop*	TOBIKO *Flying Fish Roe*
TAMAGO *Egg*	IKA *Cuttlefish*

MAKI & TEMAKI

AVOCADO ROLL	CUCUMBER ROLL
CALIFORNIA ROLL	DYNAMITE ROLL
HAMACHI ROLL	MAGURO ROLL
SAKE ROLL	YAM TEMPURA ROLL

SIGNATURE MAKI

DYNA TUNA ABURI / Seared tuna,
shrimp tempura, cucumber, scallion

KAIMEN / Salmon, tuna, avocado,
cucumber, jalapeño, kewpie mayo

SAKE TEMPURA / Salmon tempura,
avocado, cream cheese, spicy aioli

TSUKIJI / Yellowtail, tuna, salmon,
avocado, cucumber, gekikkara

WEST OF CALI / Eel, snow crab,
cucumber, eel sauce, tempura crunch

VOLCANO / Torched spicy tuna,
lump crab mix, cucumber, spicy aioli

PREMIUM MAKI (+12)

SASHIMI & NIGIRI / Chutoro *(Tuna Belly)*,
Akami *(Tuna Belly)*, Otoro *(Outer Tuna Belly)*

LAND AND SEA / Seared steak,
shrimp tempura, avocado, eel sauce

SHISHITO TORO / Tuna belly,
avocado, cucumber, shishito, scallion

RAMEN

BEEF / Thin sliced beef, sesame,
wakame, beef broth, ginger lemon tare

CHICKEN / Grilled chicken, bok choy,
ajitama, mushroom, tori master broth

VEGGIE / Burnt onion, shiitake broth,
vegetable tempura, teriyaki mushroom

NOODLES

CHICKEN YAKISOBA / Grilled chicken,
soba noodles, mushrooms and peppers

POW POW / Grilled shrimp, creamy pow pow,
house soba noodles, bonito flakes

TRUFFLE BEEF / Flank steak, mushrooms,
pepper cream sauce, ramen noodles

BRUNCH SPECIALS

BERRY PANCAKES / Stack of pancakes,
powdered sugar, berry compote, maple syrup

KATSU CURRY / Fried chicken thigh,
jasmine rice, daikon, potato, carrot, curry

SUTEKI SANDO / Grilled flank steak,
red onion, microgreens, aioli, focaccia

OKONOMIYAKI / Savoury pancake, chicken,
shredded cabbage, vegetables, kewpie mayo

JAPANESE OMELET / Folded omelet,
crab fried rice, house demi drizzle

NEW YORK STEAK / Omaha Prime,
nine ounce cut, served sliced

PREMIUM SPECIALS (+20)

BEEF RIB / Braised beef rib, miso,
sweet chilli, carrot goma slaw

SAKE KAMA / Grilled salmon collar,
onion brunoise, jalapeño, tomato relish

WAGYU TENDERLOIN / Five ounce cut,
Australian wagyu (BMS 9+), served sliced

FOUNDATION BEVERAGE +30

Free flowing **Torresella DOC Prosecco**
complimented with all the following beverages:

BEER

Asahi Super Dry – Sapporo Premium – Estrella Damm

WHITE WINE

Alvarinho, Soalheiro Clássico *(Minho, Portugal)*

ROSÉ WINE

Cinsault, Sophie Valrose 'Bijou' *(Béziers, France)*

RED WINE

Malbec, Catena *(Mendonza, Argentina)*

BRUNCH COCKTAILS

Included on the Premium Beverage package, available for purchase with Foundation at $10 each

APEROL SPRITZ
Aperol, Prosecco, Soda

CLASSIC MARGARITA
Blanco Tequila, Triple Sec, Fresh Lime

CLASSIC NEGRONI
Dry Gin, Campari, Sweet Vermouth

FAR EAST GIMLET
Gin, Cucumber, Elderflower, Green Apple

LYCHEE MARTINI
Hibiscus Vodka, Cherry Blossom, Lychee

OKINAWAN
Pineapple Rum, Apricot, Saké, Tonka

PREMIUM BEVERAGE +65

Free flowing **Piper-Heidseick Champagne**
complimented with all the following beverages:

BEER

Asahi Super Dry – Sapporo Premium – Estrella Damm

WHITE WINE

Alvarinho, Soalheiro Clássico *(Minho, Portugal)*
Pinot Grigio, Terlano *(Alto Adige, Italy)*
Sauvignon Blanc, Whitehaven *(Marlborough, NZ.)*
Chardonnay, Duckhorn *(Napa Valley, US.)*

ROSÉ WINE

Cinsault, Sophie Valrose 'Bijou' *(Béziers, France)*
Grenache, Pétale de Rose *(Provence, France)*

RED WINE

Malbec, Kaiken Estate *(Mendonza, Arg.)*
Merlot, Chat. Barrail du Blanc *(Bordeaux, France)*
Pinot Noir, Faiveley Bourgogne AOC *(Bourgogne FRA.)*
Cabernet Sauvignon, Justin *(Napa Valley, US.)*

SAKÉ

Lucky Dog Junmai *(Filtered, juicebox)*
Hakutsuru Junmai *(Filtered, by glass)*
Hakutsuru Nigori *(Unfiltered, by glass)*

SPIRITS & MIXERS

Tanqueray Gin – Centinela Tequila – Havana Club Rum, Evan Williams Bourbon – Good Boy Vodka – Red Label Scotch

(Served with your mixer of choice, shots aren't permitted)

EXTRAS / ADD ON

YUZU DROP SHOTS
+4 per shot | +12 round of four

GREEN TEA SHOTS
+5 per shot | +15 per round of four

KOJIMA
BRUNCH

BRUNCH FOOD $75pp

Enhance your experience with an elevated selection of premium appetizers, oysters, crafted sushi, wagyu and specials – available for an additional $30 per guest

Find out more inside!

A 16% Gratuity charge will be included on the bill