

COCKTAILS

SANGRIA
Sancerre, Peach, Lychee
18

FRENCH 75
Champagne, Yuzu
18

MULE
Sake, Ginger, Lime
18



BRUNCH

SHOKADOU BENTO BOX 32
*Tempura, Organic Chicken Salad, Grilled Fish,
Seasonal Bites, Sashimi, One Maki and Dessert*

OCHAZUKE 28
*Grilled Rice Ball indulged in Dashi, Sesame Soba
Salad, Seasonal Vegetables and Dessert*
Choice of: Wagyu Beef (+ 4). Red Snapper or Salmon

TEMPURA 28
*Shrimp, Vegetables, Green-Tea Salt, Tempura
Sauce*

MATCHA MOLTEN 19
FRENCH TOAST
*Matcha French Toast with Molten Matcha
Chocolate, Vanilla Whipped Cream, Red Bean
Paste, Mochi*

YUZU RICOTTA 20
SOUFFLÉ PANCAKE
*Fluffy Japanese Yuzu Pancake with Yuzu
Mascarpone Cream, Yuzu Honey and Seasonal
Fruits*

SUSHI & SASHIMI

SUSHI LUNCH 28
Five Pieces of Sushi, Two Rolls

SASHIMI LUNCH 35
Five Varieties of Fish

SUSHI & SASHIMI COMBO 29
*Three Sashimi Varieties, Four Pieces of Sushi,
One Roll*

SALMON PLATTER 26
*Two Pieces Each of Salmon, Ocean Trout, Seared
Salmon, One Salmon Avocado Roll*

MAKI COMBO 24
Choice of Three Rolls

VEGGIE ROLL COMBO 18
Avocado, Cucumber, Japanese Pickles with Shiso

CHIRASHI 32
Assortment of Sashimi on a Bed of Sushi Rice

ROLL OPTIONS

*Tuna · Yellowtail scallion · Salmon · Salmon skin · Eel · Spicy Tuna ·
Spicy Yellowtail · Spicy Salmon · Avocado · Cucumber · Japanese Pickles*

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ADD ONS

Avocado 3 · Cucumber 1.50 · Spicy Mayo 1 · Crunch 1 · Inside Out 1