



BREAKFAST

Monday – Friday, 7:00am – 10:30am

Saturday – Sunday, 8:00am – 11:00am

- Healthy Start Breakfast** 18
choice of toast, butter & jam, two hardboiled eggs, yogurt, fresh juice, choice of coffee or tea
- Irish Steel Cut Oatmeal** 12
fresh berries, brown sugar, banana
- Two Local Farm Eggs Any Style** 15
bacon or sausage, choice of toast, home fried potatoes
- Bacon Cheddar Omelet** 17
applewood smoked bacon, aged cheddar cheese, home fried potatoes, choice of toast
- Brioche French Toast** 17
thick cut brioche bread, custard, cinnamon apples, butter cream
- Yogurt Parfait** 12
honey greek yogurt, berry gelée, house made granola
- Local Bullfrog Bagel & Scottish Smoked Salmon** 19
cream cheese, capers, tomato, onion, lemon
- Corned Beef Hash** 17
braised brisket, potato hash, two pan fried eggs, vidalia onion, choice of toast
- PB&J** 12
bananas, house made jam, whole wheat toast

SIDES

- Fruit Salad** – selection of seasonal fruit and berries 10
- Toast** – white or whole wheat 4
- Field Tomatoes** 4
- Greek Yogurt** 7
- Home Fried Potatoes** 6
- Pork or Chicken Sausage** 6
- Applewood Smoked Bacon or Turkey Bacon** 6

BEVERAGES

- Caffé Vita Coffee** – regular or decaf
small carafe 8 large carafe 10
- Mighty Leaf Organic Tea** 6
organic breakfast, earl grey, decaf earl grey, green dragon, chamomile citrus, ginger twist
- Juice** – orange, grapefruit, pineapple, cranberry 6
- Saratoga Bottled Water** – still or sparkling 3
- Coconut Water** 7
- Soy Milk** 6

18% gratuity and a delivery fee of \$8 will be added to all orders.

Please advise your server of any dietary restrictions. The consumption of raw or undercooked food may increase risk of food borne illness.



ALL DAY SUSHI

Monday – Thursday, 11:30am – 10:00pm

Friday, 11:30am – 11:00pm

Saturday, 5:30pm – 11:00pm

Sunday, 5:30pm – 10:00pm

CRUDO

Avocado Crudo 9
tamari, kazami bonito, negi

Hamachi Crudo 18
orange, lemongrass oil, toszu sauce

Escolar Crudo 17
pickled jalapenos, shallot-sesame dressing, jicama

MAKI

Shrimp Tempura 12
cucumber, avocado

Imo Tempura 13
sweet potato, mushroom, taro root, avocado dressing

Hamachi Yuzu 17
yellowtail, avocado, crispy shallot, cilantro,
yuzu, tobiko, miso yolk dipping sauce

Fire Dragon 15
spicy tuna, barbecue eel, avocado, tobiko

Sake to Me 14
Maguro, hamachi, sake, avocado, kelp seaweed

NIGIRI & SASHIMI [2pcs]

Maguro [Tuna] 11

Uni [Sea Urchin] 11

Sake [Salmon] 9

Hamachi [Yellowtail] 10

Unagi [Barbecue Eel] 9

Aji [Japanese Mackerel] 11

Ebi [Shrimp] 7

Kurodai [Black Sea Bream] 10

Hotate [Sea Scallop] 11

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ALL DAY DINING

Monday – Thursday, 11:30am – 10:00pm
Friday, 11:30am – 11:00pm
Saturday, 5:00pm – 11:00pm | Sunday, 5:00pm – 10:00pm

STARTERS

Miso Soup 9

shimeji mushroom, tofu, scallion

Sea Salt Edamame 7

Garlic Edamame 7

tamari soy, garlic

Haru Salad 11

artisan lettuce, avocado, mint, shaved fennel, sweet miso-sesame dressing

[add chicken or beef +5 | add sustainable salmon +6]

Sashimi Salad 13

sashimi of big eye tuna, salmon, and hokkaido scallops, artisan lettuce, truffle ponzu dressing

Seasonal Fresh Fruit Bowl 9

SANDWICHES, ETC.

Zentan Burger 18

Cheddar, caramelized onions, japanese bbq sauce, lettuce, tomato

[add egg +2.5 / avocado +2 / bacon +2]

Tokyo Dog 12

grilled ground pork & chicken sausage, karashi mustard, japanese mayo, teriyaki sauce, cabbage slaw

Ebi Katsu 13

panko crusted rock shrimp, pickled onion cabbage slaw, kizami wasabi tartar sauce

“BLT” 18

turkey bacon, heirloom tomato, romaine lettuce, avocado spread, whole wheat bread

Grilled Vegetable Sandwich 14

Seasonal vegetables, chrysanthemum pesto

Grilled Sustainable Salmon 19

roasted seasonal vegetables, brown rice, shiso mustard

DESSERT

Trio of Seasonal Sorbet and Ice Cream 9

AGENTS IN TRAINING

Cheeseburger served with french fries 17

PB & J 11

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Shrimp Tempura Sushi Roll 12

Cheese Quesadilla 12

Side of Fruit or Fries 5

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DINNER

Sunday – Thursday, 5:30pm – 10:00pm
Friday – Saturday, 5:30pm – 11:00pm

COLD PLATES

Avocado Sashimi 9
tamari, kazami bonito, negi

Haru Salad 11
artisan lettuce, avocado, mint, shaved fennel, sweet miso-sesame dressing
[add chicken or beef +5 | add sustainable salmon +6]

Sashimi Salad 13
sashimi of big eye tuna, salmon, and hokkaido scallops, artisan lettuce, truffle ponzu dressing

Hamachi Crudo 16
orange, lemongrass oil, tosazu sauce

Escolar Crudo 17
pickled jalapenos, shallot-sesame dressing, jicama

HOT PLATES

Rock Shrimp 16
crispy rock shrimp, kochujan aioli, candied walnuts, micro cilantro

Kushi Platter 16
beef, salmon, chicken thigh, and shishito skewers

Pea & Sprouts 9
crispy brussels sprouts, chick peas, shiso mustard vinaigrette

Kakuni Yaki 16
grilled aka miso braised short ribs, baby carrots, cipollini onion, red wine miso jus

Jidori 16
organic pan roasted chicken breast, sautéed sugar snap peas, tomato, shitake mushroom, negi butter

DESSERT

Beignets 11
seasonal anglaise, chocolate ganache

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Green Tea
Cake 11
vietnamese

Sorbet and Ice
10
Seasonal



Chocolate Lava
coffee ice cream

Cream Trio
selections

ALCOHOLIC BEVERAGES

Mon – Thurs, 11:30am – 10:00pm

Fri, 11:30am – 11:00pm

Sat, 5:30pm – 11:00pm | Sun, 5:30pm – 10:00pm

COCKTAILS

Our specialty cocktail list fluctuates regularly. Please see our website or inquire with the front desk for the most current information.

WINE

Cava 9 / 35
campo viejo, spain

Sauvignon Blanc 10 / 39
villa maria, marlborough, nz

Chenin Blanc 9 / 35
chateau de valmer vouvray, france

Riesling 10 / 39
dr. loosen "grey slate", mosel, germany

Chardonnay 10 / 39
joseph carr "josh cellars", california

Pinot Noir 14 / 57
decoy, sonoma county, california

Malbec 10 / 39
la linda, argentina

Cabernet Sauvignon 12 / 47
milbrandt vineyards, columbia valley, wa

Syrah Blend 10 / 39
cotes du rhone, e. guigal, rhone, france

BEER

18% gratuity and a delivery fee of \$8 will be added to all orders. Please advise your server of any dietary restrictions. The consumption of raw or undercooked food may increase risk of food borne illness.

Chang Lager, Thailand 8
Eggenberg Pilsener, Austria 8
Anchor Steam, California 8
Guinness Stout, Ireland 9
Bud Light, Missouri 6
Lagunitas IPA, California 8

*some selections may change due to seasonality and availability. please consult your agent.

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