

BRUNCH & LUNCH

FRIDAYS: 11:00 AM – 2:00 PM
WEEKENDS: 10:30 AM – 2:00 PM

BENEDICT*

(waffle or toast, poached egg, Vinum Hollandaise & mixed greens)

BACON & ASPARAGUS 17

Cherry wood smoked bacon, asparagus

SMOKED SALMON & AVOCADO 19

Japanese style smoked salmon, fresh avocado

SMOKED PORK BELLY 17

House-made smoked pork belly

CHICKEN KATSU 17

Deep fried house-bread chicken

PORK CHOP KATSU 17

Deep fried house-bread pork chop

AVOCADO & TOMATO 15

Fresh avocado, grape tomato

SANDWICH & WAFFLE

(mixed fresh fruit)

PORK CHOP KATSU SANDWICH 16

Deep fried house-bread pork chop, mixed greens, bread toast

CHICKEN KATSU SANDWICH 16

Deep fried house-bread chicken, mixed greens, bread toast

SMOKED SALMON & AVOCADO SANDWICH 19

Japanese style smoked salmon, fresh avocado, bread toast

BACON & EGG WAFFLE 16

Cherry wood smoked bacon, fresh egg, house-made waffle

FRIED CHICKEN & WAFFLE 16

Deep fried chicken, house-made waffle

FISH KATSU & CHIPS 15

Deep fried fish and French fries

BRUNCH & LUNCH

FRIDAYS: 11:00 AM – 2:00 PM
WEEKENDS: 10:30 AM – 2:00 PM

LUNCH BENTO

(Served with Miso Soup, salad & Rice)

CHICKEN KATSU, CA ROLL, CHICKEN GYOZA	19
CHICKEN TERIYAKI, CA ROLL, CHICKEN GYOZA	19
PORK CHOP KATSU, CA ROLL, CHICKEN GYOZA	19
BEEF TERIYAKI, CA ROLL, CHICKEN GYOZA	22
RIB-EYE STEAK, CA ROLL, CHICKEN GYOZA	29
SHORT RIB TERIYAKI, CA ROLL, CHICKEN GYOZA	28
GRILLED SALMON, CA ROLL, CHICKEN GYOZA	24
GRILLED SABA, CA ROLL, CHICKEN GYOZA	24
UNAGI, CA ROLL, CHICKEN GYOZA	26

SIDES

TWO EGGS	6	WAFFLE (2)	6	BREAD TOAST (2)	3
MISO SOUP	3	BACON (3)	7	MIXED FRESH FRUIT	6

SALAD & SOUP

MISO SOUP 3

(seaweed, tofu & green onion; Add Seafood 5)

SEAWEED SALAD 6

fresh seaweed

DAIKON SALAD 9

Japanese white radish salad with traditional ginger dressing

SPRING MIX SALAD 9

(add chicken 9, shrimp 12, salmon 9, raw fish 9)

Spring mix with house sauce

APPETIZERS*

GARLIC EDAMAME 8

Spicy Garlic Edamame

RED VOLCANO 9

Ground tuna on the top of fried seaweed tempura and fried rice with unagi sauce

WHITE VOLCANO 9

Crab meat on the top of fried seaweed tempura and fried rice with unagi sauce

CHICKEN GYOZA 8

5 PCS Japanese chicken potstickers with house sauce

VEGGIE GYOZA 8

5 PCS Japanese Veggie potstickers with house sauce

GYUTAN CHASHU 15

Sliced braised beef tongue

GRILLED BACON ASPARAGUS WRAP 9

applewood bacon, fresh asparagus, house dressing

CHARCUTERIE

ARTISANAL CHEESE BOARD 19

Three rotating cheeses. Served with toasted artisan pugliese baguette

CHARCUTERIE BOARD 19

Three rotating charcuteries. Served with toasted artisan pugliese baguette

CHEESE & CHARCUTERIE BOARD 32

Three rotating cheese and charcuterie. Served with toasted artisan pugliese baguette

DEEP FRIED & GRILLED

VEGGIE TEMPURA 15

Eight kinds of vegetables

ASSORTED TEMPURA 19

Shrimp & mixed vegetables

BASQUE FRIES 8

Fries with piment d'Espelette & paprika

AGEDASHI TOFU 8

Tofu with tempura sauce

BUTTERFLY SHRIMP & FIRED POTATO 9

deep fried fresh shrimp and shredded potato

CALAMARI WITH SWEET & CHILI SAUCE 15

Made from scratch, deep fried calamari, house-made sauce.

FRIED SQUID 8

Deep fried fresh squid, house-made sauce

CHICKEN KARAAGE 9

Chicken nuggets with house mayo sauce

CRAB MEAT SUSHI TACO 7

Sushi rice, cucumber, crab meat, salmon roe

TUNA SUSHI TACO 7

Sushi rice, cucumber, ground tuna, seaweed

FRIED BACON ASPARAGUS WRAP 8

deep fried bacon asparagus wrap

PAN FRIED SHISHITO 8

Japanese sweet pepper & dry fish flake

TRIO SKEWER SPECIAL 12

Grilled Pork Belly, Chicken and Rib Eye Steak

GRILLED EGGPLANT 6

Eggplant with house-made sauce on top

SCALLOP SKEWER 12

Japanese scallops with unagi sauce

GRILLED IKA 19

Whole Squid

GRILLED HAMACHI KAMA 18

Yellowtail collar

NIGIRI*

(Serve with higher quality fish, two pcs)

- MAGURO** (Bluefin tuna) **8** **HAMACHI** (Yellowtail) **8**
SAKE (Atlantic salmon) **8** **HOTATE** (Japanese scallops) **8**
AMA EBI (Raw prawn) **12** **UNI** (Sea urchin) **18**
A5 WAGYU (Japanese A5 Wagyu) **25** **SABA** (Pacific mackerel) **8**
CHEF'S SPECIAL (chef's special selection of six different Nigiri) **19**
LUXURY OMAKASE (the finest selection of eight different Nigiri) **39**

SASHIMI*

(Serve with Fresh Wasabi)

MAGURO 12

Bluefin tuna (3 PCS, Toro add \$2)

HAMACHI 12

Yellowtail (3 PCS, Toro add \$2)

SAKE 9

Atlantic salmon (3 PCS, Toro add \$2)

MORIAWASE SASHIMI 39

Assorted fresh seasonal sashimi (10 PCS)

DELUXE MORIAWASE SASHIMI 59

Best selection of assorted seasonal sashimi (15 PCS)

HAMACHI TATAKI 15

Ponzu/carpaccio sauce, garlic oil, wasabi mayo, jalapeno (4 PCS)

THAI STYLE SAKE CARPACCIO 15

Atlantic Salmon, house-made sweet and spice Thai sauce (5 PCS)

HOTATE CARPACCIO/TATAKI 18

Hokkaido Scallop, ponzu/carpaccio sauce, garlic oil, tobiko (4PCS)

WAGYU TATAKI 39

Japanese A5 Wagyu with yuzu sauce (4PCS)

INNOVATIVE HAND ROLLS

SALMON 8

Atlantic Salmon and sushi rice wrapped by crispy seaweed

SPICY TUNA 8

Spicy blue-fin tuna and sushi rice wrapped by crispy seaweed

HAMACHI 8

Yellowtail tuna and sushi rice wrapped by crispy seaweed

UNAGI 8

Japanese BBQ eel with unagi sauce

HOTATE 10

Japanese scallop with mayo and tobiko on top

KANI 10

Snow crab meat with mayo

IKURA & UNI 22

Salmon fish roe and sea urchin with shoyu and wasabi brushed on top

WAGYU YUKKE 25

Chopped Japanese A5 Wagyu, Japanese yukke sauce, negi and sesame

SPECIAL ROLLS

(Use the best ingredients only)

VINUM SPECIAL ROLL 19

tuna, spicy ground tuna, avocado, tempura shrimp with house dressing

GOLDEN ROLL 18

salmon, avocado, tempura shrimp, crab meat with house dressing

DIABLO ROLL 18

Hamachi, spicy ground tuna, avocado, crab meat with house dressing

RAINBOW ROLL 18

CA roll topped with fresh salmon, yellowtail and bluefin tuna without dressing

LION KING ROLL (BAKED) 18

CA roll topped with fresh salmon, tobiko and house dressing

EBI TEMPURA ROLL 15

Thinly battered and fried shrimp and cucumbers with unagi dressing

DEEP FRIED CA OR TUNA ROLL 12

your choices of deep-fried CA roll or tuna roll

DINNER BENTO

(Served with Miso Soup, Chicken Gyoza, Salad & Rice)

Add Sake Pairing 22

LOBSTER & STEAK BENTO 49

Japanese Baked Lobster Tail, rib-eye Steak, Stir-fired Veggie, CA Roll

CHICKEN KATSU, VEGGIE TEMPURA, CA ROLL 25

CHICKEN TERIYAKI, VEGGIE TEMPURA, CA ROLL 25

GRILLED SALMON, VEGGIE TEMPURA, CA ROLL 28

GRILLED SABA, VEGGIE TEMPURA, CA ROLL 28

PORK CHOP KATSU, VEGGIE TEMPURA, CA ROLL 25

RIB-EYE STEAK, VEGGIE TEMPURA, CA ROLL 35

SHORT RIBS TERIYAKI, VEGGIE TEMPURA, CA ROLL 33

ASSORTED SASHIMI, VEGGIE TEMPURA, CA ROLL 35

ENTREE

MUSHROOM RISOTTO 20

(Add chicken 5, shrimp 6, scallop 7, lobster tail 15)

Arborio superfine Italian rice. Chef mis mushrooms. Truffle oil. Shaved parmesan.

YAKI UDON (SIGNATURE) 24

Stir fried seafood udon with pesto sauce

RIB-EYE STEAK & FRIES 39

Grilled Rib-eye steak, mixed mushroom and French fries on the side.

LOBSTER PESTO UDON 39

Japanese baked lobster tail over pesto udon with salad

DOUBLE MINI CHIRASHI SUSHI 32

two bowls of sushi rice with assortment of sashimi on top

UNAGI DON 25

Grilled eel, avocado, sesame seeds and pickled veggie over sushi rice

CURRY CHICKEN KATSU DON 23

Fried breaded chicken breath over rice, curry sauce on the side

CURRY PORK CHOP KATSU DON 23

Fried breaded pork chop over rice, curry sauce on the side

DESSERT & SWEET WINE

WARM CHOCOLATE CAKE 12

House-make chocolate cake with ice cream

SARACCO MOSCATO 12/GL

Peach, honey & orange w/apricot & tangerine

FONSECA 20 YEAR OLD TAWNY 15/GL

Full-bodied & voluminous on the palate, its smooth, velvety texture is carried into a long, elegant finish.

J. LOHR LATE HARVEST RIESLING 18/GL

Apricots, dried white fig & orange marmalade w/ honeysuckle

MARCHELLE LATE HARVEST PINOT NOIR 18/GL

Seductively sweet and smooth with bouquets of dark cherries, spice, and nutty caramel

** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

20% gratuity will be added to parties of 6 or more

\$25 corkage fee

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