

Sunday Brunch

SIGNATURE MENU \$99

UNLIMITED

NICOLAS FEUILLATE



Bloody Mary
Yuzu Mimosa
Folenvie, Côtes De Provence, France
Alta Vista, Malbec, Argentina
Donini, Pinot Grigio, Italy
Soto, Junmai, Sake

UNLIMITED

Cucumber Tataki
Robata Citrus Corn
Beef Fried Rice
White Miso Soup

ENTREES
(SELECT ONE)

Sweet & Sour Mango Chicken
Robata Grilled Branzino
Vegetarian Singapore Noodle
Crispy Duck Salad

BUFFET

Seafood Bar
Spicy Salmon Maki
Ultimate Spicy Tuna Maki
Hamachi Maki
Salmon Nigiri
Hamachi Nigiri
Tuna Akami Nigiri
Shrimp & Cilantro Dim Sum
Black Truffle, Chicken & Morel Siu Mai
Wild Mushroom Dim Sum
Thai Pork & Toasted Cashews

DESSERT

Chef's Selection Platter

PREMIUM MENU \$199

UNLIMITED

LAURENT PERRIER ROSÉ

PREMIUM COCKTAILS

Wasabi Martini | Agave Picante
Lychee Martini | Oaxacan Sun

Whispering Angel | Yealands, Sauvignon Blanc
Sake, Soto, Junmai | Quilt, Cabernet Sauvignon



UNLIMITED

Salted Shishito Peppers
Brussels Sprouts & Crispy Pork
Wagyu A5 Nigiri
Salmon Toro Nigiri
Duck & Foie Gras Siu Mai
Spicy Prawn Moneybags
Duck Fried Rice

PREMIUM ENTREES
(SELECT ONE)

Yuzu Miso Black Cod
Wagyu Ribeye
½ Roasted Peking Duck
Honey Truffle King Crab Leg
Wagyu Cantonese Noodles

BUFFET

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Ultimate Spicy Tuna Maki
Hamachi Maki
Salmon Nigiri
Hamachi Nigiri
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Shrimp & Cilantro Dim Sum
Black Truffle, Chicken & Morel Siu Mai
Wild Mushroom Dim Sum
Thai Pork & Toasted Cashews

DESSERT

Chef's Selection Platter

Your server will advise you on the portions sizes, any unconsumed food or beverage is not permitted for take out. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A service charge of 20% will be added to your check.