We have a frequently changing menu, with specials often included on certain days. Please see our online store for items available for the day!
Daily Pastries

Savory

GYERANBBANG 7
egg filled cornbread, chili flakes, scallions, cheddar cheese

EVERYTHING BUN 5.25
onion jam, cream cheese

MUSHROOM N CHEESE BUN 6.5
Maitake mushrooms, mozzarella cheese, roasted garlic, shaved hazelnut, honey

CROISSANT 4
beurre d' Isigny a.o.p

Sweet

“KAYA” BUN 5
kaya pastry cream filled milk bread

BANANA CAKE 5
oat streusel, preserved citrus

CHOCOLATE CROISSANT 6.75
Valrhona chocolate

MT. TAM BASQUE CHEESECAKE 12
Cowgirl Creamery Mt. Tam cheese, seeded coffee crisps

Small Treats

BLACK SESAME COOKIE SANDWICH 4.75
Dulce de leche, toasted sesame

ALMOND JAM COOKIES 4.25
Strawberry preserve, umeboshi

CHOCO SOBA-KO COOKIE 4
buckwheat, chocolate, maldon

BUTTER MOCHI 3.5
brown butter, coconut cream, peanuts

HONEY CASTELLA CAKE 4.5
a slice of soft Japanese sponge cake scented with Marshall’s honey
sweet

KAYA TOAST 8 (v)
milk bread, coconut-pandan jam, maldon

SAVORY FOODS

sandwiches

BREAKFAST SANDWICH 10.5
fried egg, smoked ham, gruyere, sweet & sour kale
fermented pepper paste, bunwich
+ extra fried egg 2 + avocado 2

SHRIMPWICH 17.5
shrimp patty, avocado, lettuce, mayo, pan de sal roll

KAKIAGE EGG SALAD BUNWICH 12.5
kuri squash, dijon, yuzu shichimi togarashi,
cucumber pickle, shretttuce (v)

snacks

CHICKEN KARAAGE 11
bbq sansho spice, lime, mayo

salad

FALL BRUSSELS SALAD 14
fried brussels sprouts, mustard greens, mixed apples,
cashews, meyer lemon, apple-sherry vinaigrette, *pork fat chili crisp!
*may be omitted upon request
COFFEE

WRECKING BALL Coffee Roasters

Tell us how you want your coffee

DRIP 4.
ESPRESSO 3.75
AMERICANO 4.
8 oz or 12 oz, bigger = more water
CAPPUCCINO 4.50
LATTE 14oz. 5.75
oat or almond milk + 0.50

HOT TEAS

AROMA TEA SHOP High Mountain Teas

YUNNAN BLACK 4.
MONKEY PICK OOLONG 4.75
Complex, fruity body, toasty roasty aftertaste
KARIGANE GYOKURO (GREEN TEA) 6.
smooth + aromatic, sweet finish

BREADBELLY BEVERAGES

EGG COFFEE shot of espresso w/ egg yolk custard 6.25
**contains raw egg
MATCHA CAPPUCCINO brown sugar 6.25
MOCHA 8oz w/ Guanaja 70% 7.25
HOT CHOCOLATE 8oz. w/ Guanaja 70% 5.75

COLD DRINKS

SESAME HORCHATA 6.25
oat+rice milk, saigon cinnamon
LASSI labneh yogurt, seasonal fruit 6.75
WATERMELON LYCHEE TEA a tiny bit of black tea, shiso 6.25
ICED OOLONG TEA 5.75
50/50 5.75
coffee, black tea, sweetened milk
SPARKLING YUZU AMERICANO 7.25
Kimino sparkling yuzu juice + pillow fight espresso

ICED COFFEE 5.
brewed over ice
ICED DECAF COFFEE 5.

YUZU (citrus) sparkling drink, KIMINO 5.

IN A CUP

COCONUT LECHE FLAN salted coconut milk, seasonal fruit 7.75
Weekday Pastry Specials

GOOD MORNING! BUN 4
sugared croissant swirls w/ lemon zest and vanilla bean

RAISIN SWIRL 3.75
muscovado sugar, rum raisin, passionfruit glaze, orange zest

Weekend Pastry Specials

NOT-UBE TART 10
Stokes purple sweet potato, salted yolk, toasted meringue

STRAWBERRY CASTELLA CAKE 9
honey castella cake, farm fresh organic strawberries, sweet cream

CHOCOLATE MISO CAKE 9.5
bittersweet chocolate ganache, miso-Dulcey crémeux, cereal crunch

STONE FRUIT CRUMBLE TWICE-BAKED CROISSANT 7.5
pluot preserves, almond-orange frangipane, almond crumble

FIG AND HONEY DANISH 9
figs, honey cream, cassis jam, white sesame crust

BLACK SESAME CROISSANT TART 8
Wadaman kuro-goma financier, organic raspberries, guava jam
Pastry

ALMOND-JAM COOKIES  8.5
strawberry jam, umeboshi

STRAWBERRY & CREAM CASTELLA  8.5
honey castella cake, fresh strawberries, bee pollen

STRAWBERRY CASTELLA CAKE  9
honey castella cake,
farm organic strawberries, sweet cream

COCONUT CAKE  7.5
coconut cake w/honey cream and passionfruit curd

CHOCOLATE MISO CAKE  9.5
chocolate ganache, miso crémeux, crispy feuilletine

BLUEBERRY ALMOND CROISSANT TART  8
dark berry jam, almond financier, Triple Delight blueberries

HONEY CITRUS CROISSANT TART  8
honey custard, orange marmalade,
candied kumquat, sesame seeds

BLACK SESAME TWICE-BAKED CROISSANT  7.5
black sesame frangipane,
guava, Swanton Berry Farm strawberries!

BLACK SESAME CROISSANT TART  8
black sesame financier,
Yerena raspberries, guava jam

**STRAWBERRY LYOHEE DANISH**  10
Lychee cream, Thai basil,
Swanton Berry Farm Strawberries

**APRICOT TWICE-BAKED CROISSANT**  7.5
Almond-orange frangipane, apricot jam,
almond nougatine

**STONEFRUIT CRUMBLE TWICE-BAKED CROISSANT**  7.5
pluots, almond-orange frangipane, almond crumble

**PLUM CRUMBLE TWICE-BAKED CROISSANT**  7.5
Jasmin’s home-grown Santa Rosa Plums,
almond-orange frangipane, almond crumble

**FIG DANISH**  9
K&J Farm figs, honey cream,
cassis jam, white sesame

**MACADAMIA PINEAPPLE CROISSANT TART**  8
Salted muscovado caramel, toasted macadamia, candied pineapple

**Savory**

**KING SALMON FLATBREAD**  15
lebni, chili crisp, fennel, pickled onion

**SEASONAL GRANOLLA BOWL**  9
Summer berries, strawberry-ume jam, Strauss Greek yogurt, honey

*Add 3oz of extra granola* 2.

*Add a handmade ceramic bowl from Richmond Clay House - 100% of the proceeds go to the Chinese Historical Society SF 20.*

**LOAFWICH** 16.
Beef meatloaf, Beemster aged cheddar, mushroom, red onion, brined carrot, crispy shallot, sliced milkbread

**MEATLOAFWICH** 16.
Beef meatloaf steak, pecorino romano, red onion, cucumber, chili crisp, ketchup, milk bread

**SHOYU EGG w/TOAST** 9.
Chicken egg marinated in soy, asparagus, sichuan-style preserved wild mushrooms with a side of milk bread toast

**CHAR SIU SANDO** 18
roasted pork glazed with homemade char siu sauce, cucumber, red onion, lettuce, and mayo on milk bread

**SHORT RIB SANDO** 24
Daikon, cucumber, gochujang mayo, sesame, milk bread

**KARE PAN** 8.
chicken, corn, yellow curry,
labneh yogurt, pecorino cheese

**BEEF SATAY  14.5**
Beef Brisket, funky spicy peanut sauce (contains seafood/shellfish), heirloom tomatoes, sweet onion, crispy shallot & makrut lime leaf.

**BEEF SATAY  15.5**
Beef short rib skewers, funky spicy peanut sauce (contains seafood/shellfish), heirloom tomatoes, sweet onion, crispy shallot & makrut lime leaf.

**BLT GRILLED CHEESEWICH  16.5**
Cheddar, tomatoes, red onion, lettuce, gochujang mayo and BACON!

**BAJA KANPACHI  16.5**
heirloom cherry tomatoes from Laurie’s garden!
nuoc cham, preserved spring onions, crispy shallots, sesame, and thai basil

**DUCK CONFIT HASH  24.**
Confit Liberty Duck Leg, Karashi hot mustard potatoes, pear mustarda, duck gravy, nigella & sesame seeds, egg (gravy contains soy/gluten)

**Beverage**

**CITRUS LASSI  6.75**
Labneh yogurt, preserved meyer lemon, orange, mint, Kimino Mikan soda
WATERMELON LYCHEE ICE TEA   6.
Fresh watermelon juice, lemon,
black tea, shiso

FIG LECHE FLAN   7.75
K&J Figs poached in honey,
coconut flan, salted coconut milk,
toasty shredded coconut, lime zest, crushed ice!

PEACH LECHE FLAN   7.75
K&J peaches in guava syrup,
coconut flan, salted coconut milk,
toasty shredded coconut, masago arare, lime zest,
crushed ice!
PEAR DANISH  9
sake kasu, white chocolate cream, 
ginger poached pear, toasted rice

*contains alcohol and soy bean

CASTELLA CAKE SLICE  4.5
honey sponge cake

CASTELLA CAKE SLICE  4.5
honey sponge cake