

WAFU ITALIAN
B. TOKYO 1953
BRUNCH MENU

BRUNCH

PESTO RAMEN 16

shio tare / kombu broth / potato / peas / basil / parmesan

TOMATO CURRY RAMEN 16

curry tare / kombu broth / confit tomato / basil / parmesan

P.E.C. SANDWICH 15.50

pepperoni / egg / cheese / english muffin / special sauce / greens

E.C. SANDWICH 15.50

egg / cheese / english muffin / special sauce / greens

————— ONIGI

NORI JAM & SHIITAKE 6

TUNA & MAYO 6

HASH BROWNS 5 (2 each)

with gochujang ketchup

SMASHED PEEWEES 7

peewee potatoes / kimchi butter / aioli

THICK-CUT BACON 15

Japanese eel sauce glaze

CHOCOLATE CHIP COOKIE 8

Parmigiano Reggiano / black pepper

MARITOZZI 6

warm brioche bun / cream filling / powdered sugar

A 20% gratuity is added to the check for parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server about any dietary or allergen concerns.

OMELET 18

tomato sauce / brick cheese / parmesan / greens

TAMAGO SALAD SANDO 16

Japanese egg salad / soft boiled egg / white bread / greens

AVOCADO 'ROLL' TOAST 18

avocado mash / unagi / sansho pepper / sesame seeds / nori / greens

FRENCH TOAST 15

brown butter / sugar brûlée / balsamic strawberries

ONIGIRI

'PHILLY CHEESESTEAK' 6

UMEBOSHI BUTTER 6

SIDES

FRIED SHISHITOS 5

 \rightarrow add fried egg +1.75

SIDE OF 2 EGGS 3.50

scrambled, sunny side up, easy over, or fried

SWEET

AFFOGATO 7

espresso / black sesame ice cream / nutella

TONARI FLAN 13



TONARI WELCOMES YOU TO EXPLORE WAFU
ITALIAN CUISINE, A UNIQUE CULINARY STYLE THAT
ORIGINATED IN TOKYO AT A RESTAURANT CALLED
KABE-NO-ANA WHICH OPENED IN 1953. THE
RESTAURANT STARTED SERVING ITALIAN PASTA
WITH JAPANESE INGREDIENTS AND IMMEDIATELY
BECAME A BIG HIT AMONG THE GOURMANDS OF
THE TIME. TODAY THE TERM WAFU ITALIAN CUISINE
IS USED FOR ITALIAN DISHES MADE WITH
JAPANESE SENSIBILITY AND INGREDIENTS.

BOOZY BRUNCH

CAFE DRINKS

DRIP COFFEE 5 complimentary refills

COLD BREW 6

ESPRESSO 4

CAPPUCCINO 7

LATTE 7

AMERICANO 4

MATCHA LATTE 7

STRAWBERRY MATCHA LATTE 8
Tonari strawberry oat milk & matcha

HOT CHOCOLATE 6

COCONUT SHAKERATO 9 espresso / coconut syrup

DALGONA COFFEE 10

whipped UCC instant coffee & sugar with milk

TONARI ICED TEA 5

tropical green tea / lemon / lightly sweetened

HOT TEA 3

sencha green tea, chamomile

SUB OAT WILK +0.95 SYRUPS VANILLA COCONUT CHOCOLATE BLACK SESAME +0.75

ESPRESSO MARTINI 15

vodka / shochu / coffee liqueur / espresso

ESPRESSO FAUX-TINI 12

Lucana non-alcoholic amaro / Seedlip Spice / vanilla syrup / espresso

COLD BREW NEGRONI 15

coffee infused Campari / Suntory Roku gin / sweet vermouth

DRAFT CHUHAI 14

barley shochu, spiced apple cider syrup, lemon, apple liqueur, tonic water

- MIMOSA 9
- DRAFT SAPPORO 6
 - DRAFT IPA 8

RaR Nanticoke Nectar - Cambridge, MD

OTHER DRINKS

STRAWBERRY OAT MILK 6

oat milk / strawberry syrup / strawberry quik / sea salt

- ORANGE JUICE 4
- YUZU LEMONADE 5
- MEXICAN COKE & SPRITE 6
 - DIET COKE 3