

OKARU

APPETIZERS

MISO SOUP Shimeji Mushrooms, Wakame, Scallion	8
MAITAKE MUSHROOM SOUP Hen of the Wood Mushroom, Porcini Oil, Potato, Chestnut	16
COCONUT KABOCHA SOUP Japanese Pumpkin, Togarashi Pumpkin Seeds, Shio Kombu	14
SPICY EDAMAME Ichimi Spice	12
GRILLED SHISHITO PEPPERS Lime, Sesame, Ginger Soy	14
BIG EYE TUNA TARTS Miso Shiso, Cilantro, Creamy Truffle Ponzu, Gyoza Crisp	29
KUMAMOTO OYSTERS Yuzu, Tosazu, Sriracha Pearls	34
TUNA SASHIMI Yuzu Sesame Tahini, Pickled Turnips, Bronze Fennel	28
SALMON CARPACCIO Shisito Pepper, Ikura, Sesame, Milk Bread Crisp	32
GRILLED MISO SEABASS SKEWERS Marinated in Saikyo Miso, Rice Cake, Frisse Salad	38
POACHED LOBSTER SALAD Bibb Lettuce, Pomelo, Avocado, Toasted Pine Nuts, Truffle Ponzu Vinaigrette	54

TEMAKI HAND ROLLS

SALMON ABURI Shiso, Ikura, Yuzu Pepper	18
HOKKAIDO SCALLOP & UNI Yuzu, Kosho, Kaiware, Black Sesame	24
YELLOWTAIL Scallion, Pickled Serrano, Jalapeño Ponzo	16
SNOW CRAB Avocado, Crispy Red Onion, Truffle Soy Oil	18
JAPANESE EGGPLANT Lime, Sesame, Ginger Soy	14
TORO Negi, Pickled Daikon, Sweet Garlic	18

CAVIAR

OSETRA SELECT		SOFT SCRAMBLED EGGS 68
30g 125		with Caviar
50g 205		
125g 485		CRISPY YUZU POTATO GRATIN 72
Served with Japanese Sweet Potato Chips		Osetra Caviar, Yuzu Kosho, Chives

BRUNCH CLASSICS

JAPANESE MATCHA SOUFFLÉ PANCAKES Yuzu Marmalade, Okinawa Brown Sugar Syrup	26	CRISPY CHICKEN AND WAFFLES Taiyaki Waffles, Tobanjan Hot Honey, Maple Syrup	24
EGGS BENEDICT Milk Bread Toast, Yuzu Hollandaise, Japanese Sausage, Frisse Salad Add Smoked Salmon +8	22	WAGYU STEAK AND EGGS Wagyu Hanger Steak, Fried Eggs, Black Garlic, Milk Bread Toast	38
MUSHROOM OMELETTE Roasted Maitake, Shiitake, Shimeji Mushrooms, Mushroom Cream	22	GRILLED CHICKEN WANPAKU CLUB SANDWICH Katsu Sauce, Avocado, Red Cabbage, Tomato, Egg	26
EGG WHITE OMELETTE Shiso, Herbed Cheese, Roasted Vine Tomatoes	22	MILK BREAD FRENCH TOAST Macerated Berries, Toasted Almond, Whipped Cream	22
WAGYU BURGER Whisky Caramelized Onion, Creamy Tonkatsu, House Pickles, Sharp Cheddar Cheese, Japanese Sweet Potato Fries Add Fried Egg +5	32	AVOCADO TOAST Yuzu, Toasted Almond, Shiso, Grilled Sour Dough Add Fried Egg +5	17

DESSERT

YUZU HONEY SOUFFLÉ 24 Milk Chocolate	ICE CREAM / SORBET 14 Seasonal Selection
CHOCOLATE MELTDOWN 16 Espresso Ice Cream, Whipped Crème Fraîche	BERRIES AND CREAM 16 Fresh Macerated Berries, Yuzu Whipped Cream

BRUNCH COCKTAILS

BERRY BLOSSOM MIMOSA Champagne, Indigo Gin, Chambord, Lemon, Vanilla, Yamamomo	19
OKARU CARAJILLO Dirty Brew Vodka, Vanilla Liqueur, Espresso	20
PISU-TACHIO MARTINI Vodka, Amaretto, Baileys, Vanilla, Pistachio, Curaçao	21
WASABI BLOODY MARY Vodka, Tomato Juice, Yuzu, Lemon, Soy, Wasabi	19
RED SANGRIA Cabernet Sauvignon, Cognac, Vanilla, Passion Fruit, Pineapple, Seasonal Fruits	18

COCKTAILS | 21

SAKETINI Sake, Vodka, Japanese Cucumber
KIZUNA LYCHEE MARTINI Vodka, Elderflower Liqueur, Tahitian Vanilla Bean, Lychee
OKARU SPRITZ Prosecco, Yuzu, Elderflower Liqueur, Mint
SPICY TOGARASHI MARGARITA Tequila, Spicy Agave, Lime, Shishito Pepper
AKI-NORA Mezcal, Aperol, Suze, Lemon
THE MARK Scotch Whisky, Campari, Grapefruit, Lime, Angostura Bitters
SIDE PIECE Tequila, Guava, Amaro, Lime, Cherry Blossom
NASHI SOUR Bourbon Whiskey, Asian Pear, Amaro, Almond Orgeat, Lemon
OLD FASHIONED Japanese Whiskey, Angostura, Orange Bitters, Brandied Cherry
ESPRESSO MARTINI Vodka, Espresso, Coffee Liqueur, Shiitake Dust
MINTED KYURI Tequila, Cucumber, Yuzu, Mint, Lime
MATCHA MARTINI Vodka, Matcha Liqueur, Vanilla, Aquafaba Foam
“LADY O” MARTINI +9 Passion Fruit, Shochu, Yuzu, Sparkling Sake

NON ALCOHOLIC | 14

TAKE IT EASY Raspberry, Blood Orange, Lime, Cherry Blossom, Bitters
BLOOM Peach, Lemon, Lavender
MIKAN SPRITZ Yamamomo Berry, Orange, Sparkling Mikan
NASHI MOJITO Asian Pear, Shiso, Sudachi Juice

COFFEE & TEA

TEA 6	COFFEE	
EARL GREY	CAPPUCCINO	6
MATCHA GREEN TEA	LATTE	6
JASMINE	MATCHA LATTE	8
PEPPERMINT	ESPRESSO	4
LEMON GINGER	DOUBLE ESPRESSO	6
ENGLISH BREAKFAST	AMERICANO	6

SAKE BY THE GLASS

“NORTHERN SKIES” Junmai, Balanced, Light, Dry	20
“GOD OF WATER” Suijin, Junmai, Dry, Honey & White Pepper	18
“CHERRY BOUQUET” Ginjo, Pear & Melon	18
“DRAGON GOD” Ginjo, Bold, Fruity & Dry	25
“PINK LABEL” Ginjo, Sweet & Freshly Balanced	33
“YUKI SNOW” Junmai Ginjo, Light, Clean, Pure	25
OZE X ROSE Junmai Ginjo, Sweet & Tart	22
“SLEEPING BEAUTY” Junmai Ginjo, Sweet & Acidic	33
“GREAT WAVE” OKARU Junmai Ginjo, Melon, Sweet Rice	20
“STELLA” Junmai Daiginjo, Complex & Deep Ripe Fruits	38
“FAIR MAIDEN” Junmai Daiginjo, Light & Charming	20
“SUMMER SNOW” Nigori, Wet Soil, White Peach, Cream	19

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

PROSECCO Fiol, NV Italy	18
BRUT ROSE Raventos i Blanc, 2022 Spain	19
BRUT Gosset, Grande Reserve, NV France	38
BRUT Ruinart, Blanc de Blancs, NV France	65

WHITE

PINOT GRIGIO Castello Banfi, 2024 Italy	18
SANCERRE Grand Fossil, Loire, 2024 France	19
SAUVIGNON BLANC Nautilus, 2023 New Zealand	19
CHARDONNAY Rhys, Anderson Valley, 2021 California	24
RIESLING Herman J Weimer “Flower Day”, 2024 New York	18
CHABLIS Simmonet Febvre, 2023 France	19

RED

CHIANTI CLASSICO Castello di Volpaia, 2022 Italy	22
PINOT NOIR Clos De La Tech, 2019 California	20
CABERNET SAUVIGNON Grgich Hills Estate, 2020 California	28
BORDEAUX Château Giscours, Le Haut-Médoc, 2022 France	23
SUPER TUSCAN Ciacci Piccolomini d’Aragona, 2024 Italy	18

ROSE

ROSE Peyrassol Côtes de Provence, Cuvee, 2025 France	18
ROSE Domaine Du Bagnol, Cassis, Provence, 2024 France	20

JAPANESE WHISKEY

YAMAZAKI Single Malt	32
YAMAZAKI 12YR Single Malt	58
YAMAZAKI 18YR Single Malt	225
HIBIKI HARMONY Blended	31
HIBIKI 21 YR Single Malt	250
HAKUSHU 12YR Single Malt	60
HAKUSHU 18 YR Single Malt	115
SUNTORY AO Blended	23
NIKKA MIYAGIKYO Single Malt	33
NIKKA COFFEE GRAIN Single Grain	30
NIKKA YOICHI Single Malt	35
WHITE OAK “AKASHI” Blended	23
WHITE OAK “AKASHI” Single Malt	40

JAPANESE BEERS

DRAFT

ASAHI SUPER DRY	11
SUNTORY MALT	11
SAPPORO PREMIUM	11
GARVIES POINT IPA	14

BOTTLE

KAGUA BLANC	12
KAGUA ROUGE	12
KAGUA SAISON	12
SAPPORO N/A	8