

# OKARU

## BRUNCH

### COCKTAILS

|                                                            |           |
|------------------------------------------------------------|-----------|
| <b>STRAWBERRY TOGARASHI MARGARITA</b>                      | <b>20</b> |
| Pueblo Viejo Tequila, Lime, Agave, Strawberry              |           |
| <b>OKARU CARAJILLO</b>                                     | <b>20</b> |
| Belvedere Vodka Dirty Brew, Licor 43, Espresso, Vanilla    |           |
| <b>WASABI BLOODY MARY</b>                                  | <b>20</b> |
| Haku Vodka, Tomato Juice, Yuzu, Lemon, Soy, Wasabi         |           |
| <b>PISUTACHIO MARTINI</b>                                  | <b>21</b> |
| Stoli Vanilla Vodka, Amaretto, Baileys, Pistachio, Curacau |           |
| <b>MIMOZA</b>                                              | <b>19</b> |
| Paul Laurent Champagne, Empress Indigo Gin, Chambord       |           |
| Lemon, Vanilla, Yamamomo                                   |           |

### CLASSICS

|                                                                                                 |            |
|-------------------------------------------------------------------------------------------------|------------|
| <b>JAPANESE MATCHA SOUFFLÉ PANCAKES</b>                                                         | <b>24</b>  |
| Yuzu Marmalade, Okinawa Brown Sugar Syrup                                                       |            |
| <b>EGGS BENEDICT</b>                                                                            | <b>22</b>  |
| Milk Bread Toast, Yuzu Hollandaise, Japanese Sausage, Frisse Salad Add Smoked Salmon <b>(8)</b> |            |
| <b>MUSHROOM OMELETTE</b>                                                                        | <b>22</b>  |
| Roasted Maitake, Shiitake, Shimeji Mushrooms                                                    |            |
| <b>MILK BREAD FRENCH TOAST</b>                                                                  | <b>22</b>  |
| Macerated Berries, Toasted Almond, Whipped Cream                                                |            |
| <b>SHAKSHUKA DONABE</b>                                                                         | <b>24</b>  |
| Shishito Pepper, Tomato, Yuzu Kosho Yogurt, Toast                                               |            |
| <b>CRISPY CHICKEN AND WAFFLES</b>                                                               | <b>24</b>  |
| Taiyaki Waffles, Tobanjan Hot Honey, Maple Syrup                                                |            |
| <b>WAGYU BURGER</b>                                                                             | <b>32</b>  |
| Whisky Caramelized Onion, Creamy Tonkatsu, House Pickles                                        |            |
| Sharp Cheddar Cheese, Japanese Sweet Potato Fries                                               |            |
| Add Fried Egg <b>(5)</b>                                                                        |            |
| <b>WAGYU STEAK AND EGGS</b>                                                                     | <b>38</b>  |
| Wagyu Hanger Steak, Fried Eggs, Milk Bread Toast                                                |            |
| <b>SEAFOOD PLATEAU</b>                                                                          | <b>125</b> |
| Oysters, Ceviche, Shrimp Cocktail, Scallop Crudo, King Crab                                     |            |

### COLD APPETIZERS

|                                                          |           |
|----------------------------------------------------------|-----------|
| <b>BIG EYE TUNA TARTS</b>                                | <b>29</b> |
| Micro Shiso, Cilantro, Creamy Truffle Ponzu, Gyoza Crisp |           |
| <b>BABY GREENS SALAD</b>                                 | <b>16</b> |
| Watermelon Radish, House Ginger Dressing, Kataifi        |           |
| <b>TUNA TATAKI SALAD</b>                                 | <b>28</b> |
| Mizuna, Avocado, Radish, Egg, Sudachi Vinnaigrette       |           |
| <b>TUNA SASHIMI</b>                                      | <b>28</b> |
| Yuzu Sesame Tahini, Pickled Turnips, Bronze Fennel       |           |
| <b>SPICY YELLOWTAIL SASHIMI</b>                          | <b>26</b> |
| Jalapeño Ponzu, Chili Oil                                |           |
| <b>SHRIMP COCKTAIL</b>                                   | <b>28</b> |
| Wasabi Shochu Cocktail Sauce, Japanese Mustard           |           |
| <b>KUMAMOTO OYSTERS</b>                                  | <b>34</b> |
| Yuzu Tosazu, Sriracha Pearls                             |           |

### HOT APPETIZERS

|                                                           |           |
|-----------------------------------------------------------|-----------|
| <b>SPICY EDAMAME</b>                                      | <b>12</b> |
| Ichimi Spice                                              |           |
| <b>GRILLED SHISHITO PEPPERS</b>                           | <b>14</b> |
| Lime, Sesame, Ginger Soy                                  |           |
| <b>MISO SOUP</b>                                          | <b>8</b>  |
| Shimeji Mushrooms, Wakame, Scallion                       |           |
| <b>MAITAKE MUSHROOM SOUP</b>                              | <b>16</b> |
| Hen of the Wood Mushroom, Porcini Oil, Potato, Chestnut   |           |
| <b>NASU DENGAKU</b>                                       | <b>16</b> |
| Japanese Eggplant, Den Miso, Toasted Almond, Chili Thread |           |
| <b>JAPANESE A-5 WAGYU HOT STONE</b>                       | <b>72</b> |
| Whiskey Soy, Wasabi, Pickled Myoga                        |           |

### CRISPY RICE

|                                      |           |
|--------------------------------------|-----------|
| <b>TUNA</b>                          | <b>26</b> |
| Gochujang, Serrano Chili, Scallion   |           |
| <b>AVOCADO</b>                       | <b>16</b> |
| Toasted Almond, Yuzu, Shiso          |           |
| <b>CRAB</b>                          | <b>28</b> |
| Lemon Aioli, Cilantro, Serrano Chili |           |
| <b>OSETRA CAVIAR</b>                 | <b>64</b> |
| Kabosu Crème Fraîche, Chive          |           |

### ENTREE

|                                                            |           |
|------------------------------------------------------------|-----------|
| <b>TUNA AU POIVRE</b>                                      | <b>42</b> |
| Gai Lan, Crispy Japanese Potato, Dashi Peppercorn Sauce    |           |
| <b>MUSHROOM RICE GOHAN</b>                                 | <b>34</b> |
| Japanese Mushrooms, Onsen Egg, Scallions, Yuzu Truffle Soy |           |
| <b>GRILLED BRANZINO</b>                                    | <b>44</b> |
| Japanese Eggplant, Pickled Chili, Yuzu Shiso Gremolata     |           |

### TEMAKI OPEN FACE HANDROLLS

|                                              |           |
|----------------------------------------------|-----------|
| <b>SALMON ABURI</b>                          | <b>16</b> |
| Shiso, Ikura, Yuzu Pepper                    |           |
| <b>HOKKAIDO SCALLOP &amp; UNI</b>            | <b>24</b> |
| Yuzu Kosho, Kaiware, Black Sesame            |           |
| <b>YELLOWTAIL</b>                            | <b>14</b> |
| Scallion, Pickled Serrano, Jalapeño Ponzu    |           |
| <b>SNOW CRAB</b>                             | <b>16</b> |
| Avocado, Crispy Red Onion, Truffle Soy Aoili |           |
| <b>JAPANESE EGGPLANT</b>                     | <b>12</b> |
| Miso Glaze, Mirasol Chili, Cucumber          |           |
| <b>TORO</b>                                  | <b>18</b> |
| Negi, Pickled Daikon, Sweet Garlic           |           |

### MAKIZUSHI CUT ROLLS

|                                                           |           |
|-----------------------------------------------------------|-----------|
| <b>SPICY TUNA</b>                                         | <b>16</b> |
| Negi, Arare, Black Sesame, Chili Mayo                     |           |
| <b>SALMON/KIMCHEE</b>                                     | <b>16</b> |
| Green Mango, Shiso, Furikake, Avocado, Kimchee Aioli      |           |
| <b>SEARED SALMON ABURI</b>                                | <b>22</b> |
| Asparagus, Pickled Red Onion, Sweet Miso                  |           |
| <b>YELLOWTAIL CHILI</b>                                   | <b>16</b> |
| Avocado, Chive, Kizami Wasabi, Gochujang Miso             |           |
| <b>BLUE FIN TORO ROLL</b>                                 | <b>28</b> |
| Pickled Daikon, Nori Pesto, Wasabi Edamame, Soy Wrap      |           |
| <b>SPICY KING CRAB</b>                                    | <b>36</b> |
| Tempura Flake, Avocado, Yuzu Mustard                      |           |
| <b>HOKKAIDO SCALLOP JALAPENO</b>                          | <b>18</b> |
| Yuzu Kosho, Sesame Soy Wrap                               |           |
| <b>EEL AVOCADO</b>                                        | <b>20</b> |
| Avocado, Cucumber, Thai Basil, Sansho Pepper, Unagi Sauce |           |
| <b>YASAI</b>                                              | <b>12</b> |
| Inari Tofu, Roasted Pepper, Edamame Puree                 |           |
| <b>CRISPY SHRIMP</b>                                      | <b>18</b> |
| Citrus Coconut Curry, Aonori, Arare, Black Vinegar        |           |
| <b>LOBSTER TEMPURA</b>                                    | <b>28</b> |
| Daikon, Sprouts, Avocado, Brown Butter Ponzu              |           |

### SUSHI/SASHIMI SETS

|                                                    |           |
|----------------------------------------------------|-----------|
| <b>SASHIMI</b>                                     | <b>58</b> |
| 6 PC   Selection of Sashimi with Toppings          |           |
| <b>SEARED NIGIRI</b>                               | <b>36</b> |
| 4 PC   Otoro, Yellowtail, Salmon, Snapper          |           |
| <b>HAMACHI TRIO</b>                                | <b>24</b> |
| 3 PC   Selection of Yellowtail Sushi with Toppings |           |
| <b>SALMON</b>                                      | <b>34</b> |
| 4 PC   Selection of Salmon Sushi with Toppings     |           |

Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness