



## brunch

<b>THE SCENIC</b> black forest ham/spam/peameal bacon • upgrade for halloumi cheese • upgrade for smoked salmon + shokupan toast or southern biscuit + choice of eggs (x2) *served with house salad and japanese potato salad	\$16.00 +\$1.00 +\$2.00	<b>STRAWBERRY MOCHI PANCAKES</b> mochi pancakes (x3), fresh strawberries, rose cream	\$16.75
<b>YUZU EGGS BENEDICT</b> homemade souther biscuit, onsen eggs, yuzu hollandaise • add black forst ham/spam/peameal bacon • add halloumi cheese • add smoked salmon *served with house salad	\$15.50 +\$2.50 +\$3.50 +\$4.50	<b>TERIYAKI HASH (VEGAN-FRIENDLY)</b> yukon gold potatoes, avocado, edamame, kabocha squash	\$16.75
<b>SOBA SALAD (VEGAN-FRIENDLY)</b> buckwheat noodles, shredded cabbage, edamame, mixed mushrooms	\$15.50	<b>BREAKFAST GALETTE</b> puff pastry, eringi mushroom, black forest ham, swiss chesse, egg *served with house salad	\$17.00
<b>BLACK SESAME FRENCH TOAST</b> homemade shokupan toast, honey sesame paste, caramelized bananas, fresh blueberries	\$16.75	<b>TAMAGOYAKI OMELETTE</b> eggs, shiitake dashi, tamari soy <b>TOPPING CHOICES:</b> • BLACK FOREST HAM AND CHEDDAR • MIXED MUSHROOMS AND CHIVES • SPINACH AND FETA *create your own (4 ingredients maximum) *served with house salad and japanese potato salad	\$18.00 +\$1.00
		<b>NANBAN CHICKEN SANDWICH</b> katsu chicken breast, boston lettuce, toma-toes, pickles, sriracha tartar sauce	\$19.75

## snacks

<b>SOY CHIA FRUIT BOWL</b> soy chia pudding, maple banana granola, fresh fruits	\$9.00
<b>OKONOMIYAKI GRILLED CHEESE</b> aged cheddar, swiss, mozzarella, bonito, nori	\$10.50
<b>AVOCADO TOAST</b> avocado, spam, sunny-side eggs	\$13.00

## add-ons

<b>JAPANESE POTATO SALAD</b>	\$3.50
<b>HOMESMADE SHOKUPAN TOAST</b>	\$3.75
<b>SOUTHER BISCUIT</b>	\$3.75
<b>EGGS (x2)</b>	\$3.75
<b>AVOCADO</b>	\$4.25
<b>BLACK FOREST HAM/ PEAMEAL BACON/ SPAM (x2)</b>	\$4.50
<b>HALLOUMI CHEESE (x2)</b>	\$5.50
<b>HOUSE SALAD</b>	\$6.25
<b>SMOKED SALMON</b>	\$6.50

SERVED UNTIL 3:00PM (2:30PM WEEKDAYS)

we reserve the right to limit seating time to 1h30 during busy hours  
please inform our staff of any allergies or dietary restrictions  
we do our very best to avoid cross contamination but we are not an allergen-free establishment