



BREAKFAST

PLATES

Breakfast American* 15.99

Two Sparboe Farms eggs, bacon or sausage, tricolor breakfast potatoes, choice of toast

California Breakfast Bowl* 15.99

Seasoned quinoa, baby arugula, avocado, harissa, farm fresh sunny side-up egg

French Toast 13.99

Brioche, cinnamon, Chantilly cream, maple syrup, choice of breakfast meat

Eggs Benedict* 16.99

Two poached Sparboe Farms eggs, Canadian bacon, hollandaise, English muffin, breakfast potatoes

Crab & Eggs Benedict* 22.99

Crab Cakes, Sparboe Farms poached eggs, English muffin, hollandaise, breakfast potatoes

Eggs Florentine* 15.99

Two poached farm-fresh eggs, baby spinach, tomato, hollandaise, english muffin, breakfast potatoes

Steak & Eggs* 28.99

Creekstone Farms flank steak, eggs, toast, breakfast potatoes

Single Egg & Toast 9.99

Scrambled egg, toast

Yogurt 9.00

Greek yogurt, granola, seasonal fresh fruit

OMELETTES*

served with breakfast potatoes

Ham & Cheese 15.99

Three eggs, ham, cheddar cheese

Spinach & Artichoke 15.99

Three eggs, spinach, artichoke hearts, chevre

Bell Pepper, Bacon, Mushroom 15.99

Three eggs, bell peppers, onions, mushrooms, bacon, cheddar

Garden Vegetable 15.99

Three eggs, bacon, bell peppers, onions, roasted mushrooms

SANDWICHES

Croque Monsieur 16.99

Ham, gruyere, mornay sauce, brioche bread, mixed greens

Croque Madame* 17.99

Ham, sunny side-up egg, gruyere, mornay sauce, brioche bread, mixed greens

Breakfast Croissant Sandwich 15.99

Choice of breakfast meat, scrambled eggs, spinach, goat's milk cheese, breakfast potatoes

SIDES

Warm Baguette 4.49

Whipped butter, berry preserves

Applewood Smoked Bacon 6.00

Pork Sausage 6.00

Toast 3.99

Breakfast Potatoes 6.00

Bagel 4.00

Fruit Salad 8.99

A 4.5% hospitality charge will be added to all guest checks. This surcharge is not a gratuity payable directly to staff.

*Consuming raw or undercooked meat, fish, shellfish, poultry or eggs can increase your chances for a foodborne illness. More information for alternative choices is available upon request.

ALLERGY WARNING: Food produced in a facility that may also handle peanuts and other allergens, please speak to your server if you have a food allergy.

an **OTG** experience®

shoyu

APPETIZERS

Edamame	6.79
Miso Soup	3.29
Steamed Rice	1.65
Gyoza Pork Dumplings	9.99
Tuna Tataki	19.79
Seared ahi tuna, seaweed salad, ponzu sauce, kaiware sprouts	
Takoyaki	15.99
Fried octopus, bulldog sauce, mayo, scallions, red ginger	
Steamed Shrimp Dumpling	11.99
ponzu chili sauce	
Shrimp Tempura	14.99
Ginger dashi, shishito peppers, lemon	
Chicken Kara-Age	11.99
Japanese style fried chicken with spicy mayo	
Japanese Spring Roll	9.99
Ground pork, rice noodles, sweet onions, carrots, sweet chili sauce	
Seaweed Salad	7.99
Tsukemono, hiyashi wakame greens, sesame seeds, kaiware microgreens, sesame vinaigrette	
Tuna Poke Bowl*	22.99
Ahi tuna, cucumbers, pico, avocados, sesame seeds	
Spicy Salmon Poke Bowl*	22.99
Pico, shiso leaves	

DESSERT

Chocolate Layer Cake	9.99
Raspberry White Chocolate Cheesecake	9.99

PLATES

Shoyu Ramen	18.69
Pork belly, poached egg, menma, naruto, wakame, scallions, ramen noodles, savory broth	
Mushroom Ramen	16.99
Wild mushrooms, ramen noodles, scallions, broth	
Pork Kimchi Ramen	18.49
Pork shoulder, spicy kimchi, scallions, ramen noodles, tonkotsu broth	
Kara-Age Kimchi Ramen	18.49
Crispy chicken thigh, spicy kimchi, fresh scallions, ramen noodles, broth	
Shrimp Dumpling Ramen	19.99
Ramen noodles, shrimp dumplings, scallions, sesame oil, shoyu broth	
Spicy Chicken Ramen	18.49
Spicy chicken breast, ramen noodles, scallions, menma, chili oil, broth	
Spicy Soft Shell Ramen	16.00
Ramen noodles, tempura soft shell crab, scallions, red pepper flakes, shoyu broth	
Pork Shoulder Rice Noodle Soup	16.50
Shredded pork shoulder, bamboo, wakame, scallions, rice noodles, Shoyu broth	
Pork Tonkatsu Ramen	18.69
Ramen noodles, chashu pork, bamboo shoots, pickled ginger, egg, toasted nori, scallions, and pork broth	
Tantanmen	14.00
Ground Creekstone Farms pork, hoisin sauce, garlic, spicy pork broth, toban jan, sesame, ramen noodles, baby bok choy,	

scallions

Thai Style Vegan Ramen	17.99
Thai vegan broth, udon noodles, edamame, bamboo shoot, daikon, soy glazed mushroom, and carrot	
Beef Pho Bowl*	18.69
Beef, herbs, tokusen noodles, soft-boiled egg, cilantro, scallions, and sweet soy	
Teriyaki Steak & Mushrooms	24.99
Grilled, marinated hanger steak served with sauteed wild mushrooms, teriyaki sauce and rice	
Beef Kimchi Don	22.99
Sliced hanger steak is combined with mushrooms and scallions and served with poached egg and kimchi	
Pork & Kimchi Rice Bowl	22.99
Slow cooked pork shoulder on steamed rice with mushrooms, kimchi and a poached egg	
Shrimp Tempura Udon	19.99
Thick noodles are slowly simmered in a vegetable broth seasoned with scallion, wakame, kamaboko, and crispy tempura shrimp	
Yakimeshi Fried Rice	15.99
Garlic, soy, butter, scrambled egg, scallions	
Tokyo Style Pork Ramen	17.99
Creekstone Farms pork shoulder, shoyu broth, ramen noodles, bamboo shoots, poached egg, wakame seaweed, scallions	
Tonkotsu	17.99
Ramen noodles with pork belly, menma, scallions, and red ginger in a rich pork broth	

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SUSHI & SASHIMI*

Salmon Platter	25.99
Combo platter of spicy salmon, nigiri, sashimi	
Hamachi Platter	25.99
Combo platter of spicy hamachi, nigiri, sashimi	
Tuna Platter	25.99
Combo platter of spicy tuna, nigiri, sashimi	
Sushi Platter	27.99
5 pieces of nigiri sushi, one 6-piece hosomaki, wasabi, pickled ginger	
Chirashi Bowl*	22.99
Sashimi, seasonal Japanese pickles, sushi rice	
Dragon Roll	18.49
Tempura shrimp, cucumber, spicy mayo, avocado, unagi sauce	
Number Nine Roll	19.99
Tempura-fried shrimp, salmon, cucumber, nori, sweet sushi rice, avocado, pickled ginger, wasabi	
Spicy Godzilla Roll	19.99
Spicy hamachi, salmon, tuna, crab, shrimp, unagi, tomato, gobo, cucumber, avocado	
Spicy Tuna Roll	11.99
Shi tuna, sriracha mayo, togarashi, tempura flakes, chili oil, toasted nori, sushi rice, pickled ginger, wasabi	
Crunchy Yuzu Roll	18.99
Spicy tuna, avocado, cucumber, lettuce, crunchy flakes, spicy yuzu sauce	
Double Tuna Roll	18.99
Tuna two ways, cucumber, avocado, and unagi sauce	
Caterpillar Roll	18.49
Inside-out maki roll, avocado, barbecued freshwater eel, cucumber, sushi rice, toasted nori, wasabi	

Spicy Salmon Roll	11.99
Atlantic salmon, bibb lettuce, cucumber, kiaware sprout, ginger slices	
Futomaki Roll	15.99
Cucumber, gobo, kanpyo, kiaware, asparagus, oshinko	
Soft Shell Crab Roll	19.99
Soft shell crab, sushi rice, kaiware sprouts, yama gobo, cucumber, crisp lettuce	
Cucumber Roll	5.99
Cucumber, sweet sushi rice, toasted nori, wasabi, pickled ginger	
New Style California Roll	18.99
Crab meat, avocado, cucumber, masago	
Ume Shiso	7.99
Umeboshi plum, red shiso, sushi rice, wasabi, pickled ginger	
Sake	8.49
North Atlantic Salmon served as 2 pieces of nigiri sushi, maki or hand roll style, wasabi, pickled ginger slices	
Hamachi	9.49
Yellowtail served as 2 pieces of nigiri sushi, maki or hand roll style, wasabi, pickled ginger slices	
Masago	9.49
Roe served as a piece of nigiri sushi, maki or hand roll style, wasabi, pickled ginger slices	
Tamago	9.49
Egg omelette served as 2 pieces of nigiri sushi, maki or hand roll style, wasabi, pickled ginger slices	
Maguro	9.49
Tuna served as 2 pieces of nigiri sushi, maki or hand roll style, wasabi, pickled ginger slices	

Tako	9.49
Spanish octopus served as 2 pieces of nigiri sushi, maki or hand roll style, wasabi, pickled ginger slices	
Ebi	9.49
Poached shrimp served as 2 pieces of nigiri sushi, maki or hand roll style, wasabi, pickled ginger slices	
Saba	7.99
Cured mackerel served as 2 pieces of nigiri sushi, maki or hand roll style, wasabi, pickled ginger slices	
Unagi	10.49
Freshwater eel served as 2 pieces of nigiri sushi, maki or hand roll style, wasabi, pickled ginger slices	
Inari	5.99
Two deep-fried tofu inari, wasabi, pickled ginger slices	
Kanpyo	4.25
Marinated calabash gourd, sushi rice, toasted nori, sesame seeds, wasabi, pickled ginger	
Ikura	10.49
Salmon roe served as 2 pieces of nigiri sushi, maki or hand roll style, wasabi, pickled ginger slices	

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