

SUSHI [CONFIDENTIAL]

by sushi randy

Sunday Brunch 9:30am-2:00pm

Small Plate

- **Crab Cake Benedict Bite \$7**
one crab cake topped with a poached egg, bacon, bacon hollandaise sauce
- **Salmon and Bagel \$7**
smoked salmon, cream cheese, red onion and cucumber, served with assorted fruit
- **Bacon & Egg Roll (5 pcs) \$6**
Scrambled eggs, bacon, rice, toasted bread crumbs, maple syrup wrapped with soy paper
- **Breakfast RSM Roll (8 pcs) \$8**
Sweet egg, avocado and bacon, baked with spicy spy sauce, topped with unagi sauce, green onions
- **Stuffed French Toast Roll (5 pcs) \$6**
Bananas, cream cheese wrapped in soy paper. Deep fried with sweet cream pancake batter, topped with maple syrup and powdered sugar.

Large Plate

- **Crab Cake Benedict \$13**
Two crab cakes topped with two poached eggs, bacon, bacon hollandaise sauce, served with [confidential] potatoes and choice of toast
- **Shiitake Scramble \$11**
egg, shiitake and spinach, topped with goat cheese, served with [confidential] potatoes and choice of toast
- **Pork Belly Breakfast Burrito \$12**
marinated pork belly, spicy fried rice with poached egg, Japanese coleslaw, sesame and garlic aioli, served with assorted fruit
- **Loco Moco \$10**
white rice topped with pork sausage, poached egg & sausage gravy, served with [confidential] potatoes and choice of toast
- **Campbell Breakfast \$10**
Two eggs any way, your choice of bacon or pork sausage, served with [confidential] potatoes and choice of toast



Mimosas

Orange, Cranberry or Pineapple \$4

Bottle of House Champagne \$12

w/ Carafe of Orange Juice

Sides

- **Assorted Fruit \$4**
- **[Confidential] Potatoes \$3.50**
- **Toast \$1.50** (sourdough or wheat)
- **Bacon (4 pcs) \$3.50**
- **Pork Sausage (5 pcs) \$3**
- **2 eggs \$3**

Bloody Mary

Traditional \$7

[Confidential] \$8
with soy sauce, ginger, sriracha, wasabi, shrimp tempura

Sake

Sake Bombs! \$5

Hot Sake (carafe) \$8

Draft Beer

Sapporo, Allagash White, Angry Orchard Apple \$6

Ballast Point Sculpin IPA \$7

Bottle Beers Imported

Kirin Light (12oz) \$6

Kirin or Asahi (22oz) \$9

Domestic

Coors Light (12oz) \$5

\$1 Oysters

\$2 after 2pm



Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses. Please notify server of any food allergies as not all ingredients are listed on the menu.

[Confidential] Cocktails \$12

Cucumber Confidential

A crisp cool sensation complimented with Tyku Cucumber Sake and sparkling wine. Made with your choice of Tanqueray Gin or Ketel One Vodka. Infused with the floral notes of St. Germain Liqueur and finished with a crisp slice of cucumber.

Full Disclosure

A sultry affair with distinguished flair. Bulleit Rye Whiskey, Sweet Carpano Antica Vermouth livened with Plum and old fashioned bitters. Liberated with a bright lemon twist.

Silent Storm

Mellow Tropical vibes from Captain Morgan Pineapple Rum. Vacationing with fresh lime juice and Bundaberg Ginger Beer. Angostura Bitters float finished with a fresh mint sprig and lime.

Sake Jito

A slight twist to a refreshing favorite. Smooth Tyku Silver Sake mixed nicely with Smirnoff Apple Vodka, fresh lime juice sweetened with sugary sensations and topped with fresh mint sprig.

[Top Secret] Cocktails \$11

Classified Mule

Classic Cocktail with Square One Cucumber Vodka, fresh lime juice topped with Bundaberg Ginger Beer

Speak EZ Lychee

A delectably smooth coupling of Sho Chiku Bai Silky Mild Sake and Smirnoff Vanilla Vodka with the faintest kiss of Sweet Lychee Liqueur.

Peach Panther

A refreshingly tart blend of Ciroc Peach Vodka, fresh squeezed grapefruit juice and a bubbly pop of lime goodness

Shiso Rita

A refreshing twist to the classic Margarita. Don Julio Blanco tequila mixed with sweet Agave nectar and bright Shiso leaves. Sprinkled with a wasabi salted rim for some mild heat.

Beer

Draft Beer

Sapporo 6
Angry Orchard 6
Allagash White 7
Sculpin IPA 7

Bottled Import

Kirin Light 6 12 oz
Kirin 9 22oz
Asahi 9 22oz

Bottled Domestic

Coors Light 5 12 oz

Fruit Flavors 6

Angry Orchard Apple Cider,
Angry Orchard Pear Cider, Bundaberg Ginger Beer
(ask about our seasonal fruit flavors)

Spirits & Liqueurs

Vodka

Absolut
Belvedere
Ciroc
Ciroc Apple
Ciroc Coconut
Ciroc Peach
Ciroc Pineapple
Ketel One
Ketel One Citron
Ketel One Orange
Grey Goose
Grey Goose Citron
Smirnoff Apple
Smirnoff Vanilla
Square One
Stoli
Tito's

Cognac

Hennessey

Gin

Hendricks
Nolet's Silver Dry
Tanqueray
Bombay Sapphire

Whiskey

Bulleit
Bulleit Rye
Crown Royal
Hakushu
Hibiki
High West
Jack Daniels
Jameson
Jim Beam
Maker's Mark
Seagrams Seven
Yamazaki

Scotch

Dewars
Glenlivet
Johnny Walker
Black

Tequila

Casamigos Añejo
Casamigos Reposado
Casamigos Silver
Don Julio Blanco
Don Julio 1942
Patron Silver

Rum

Bacardi
Captain Morgan
Malibu
Meyers

Liqueurs
Fireball
Grand Marnier
Jägermeister
Midori Melon
Pama
Soho Lychee
St. Germain

Sake

Hot Sake

Ozeki 8 (carafe)

Cold Filtered Sake (carafe/bottle)

Momokawa "Diamond" Junmai Gingo (750ml) 12/28
Ozeki Karatamba "Dry Wave" Honjozo (300ml) -/15
TyKu "Silver" Junmai (300ml) -/23
Yoshinogawa "Echigo" Junmai (300ml) -/18

Cold Unfiltered Sake (carafe/bottle)

Nigori "Peach" Sake (375ml) -/20
Sho Chiku Bai "Silky Mild" (750ml) 8/22
Sho Chiku Bai "Nigori Cream" (300ml) -/11
TyKu "Coconut" (300ml) -/23
TyKu "Cucumber" (300ml) -/23

Sake Flights

Three of our finest sakes 12

Sparkling Sake

Ozeki Hana Awaka (250ml) 14
Sawa Sawa Nigori (250ml) 14

Sake Bombs

Sake Bomb 5 sake with Sapporo
Apple Bomb 5 sake with apple cider
Pear Bomb 5 sake with pear cider

Wine (glass/bottle)

House Wine

Canyon Road Chardonnay 6/22
Canyon Road Cabernet Sauvignon 6/22

White Wine

La Crema Chardonnay 11/42
Cape Mantelle Sauvignon Blanc 8/30
Fess Parker Riesling 7/26
Stella di Notte Pinot Grigio 7/26

Red Wine

Smoke Tree Pinot Noir 11/42
Newton Cabernet Sauvignon 10/38

Sparkling Wine

Wycliff California Sparkling 5/18
Chandon Rosé -/12

Ask for our Happy Hour menu!

Happy Hour Every Day from 3:00-6:00 and 10:00 to close!