

BRUNCH *menu*

rock nsake



BAR & SUSHI

LAFAYETTE

Specials

SALMON TOAST

Avocado mousse, strawberry, cream cheese, shallot, herbs, sesame seed

ORANGE CHICKEN BISCUIT

Ube buttermilk biscuit, chicken thigh, spicy orange glaze, pepper gravy, green onion, sesame seed

KAKUNI GRITS N GRILLADE

Pork belly, garlic baby bok choy, dashi grits

M.C. SANDO

French toast milk bread, katsu chicken, swiss, ham, honey mustard, blackberry orange dip

STEAK FRITES

4 oz Long Island strip, togarashi frites, sunny egg, arugula, garlic yuzu dip

BRUNCH ROLL

Soy paper, spring mix, tuna, crab stick, avocado, asparagus, deviled egg yolk, Fresno, basil sweet chili, edamame sauce, cilantro

Classics

KALE N SALMON

Dashi kale, orange, candied walnuts, truffle ponzu

CA CEST BON

Soy paper, cream cheese, spicy tuna, jalapeño, coconut shrimp, snowkrab, tuna, avocado, eel sauce, jalapeño sweet chili mayo, tempura flake, green onions

SUNSET

Soy paper, snowkrab, asparagus, cucumber, tuna, jalapeño, crunchy garlic, blood orange ponzu, cilantro

GARLIC SALMON

Soy paper, cream cheese, avocado, coconut shrimp, snowkrab, garlic seared salmon, ponzu, green onions, masago, sesame seed

TIGER

Nori, cream cheese, shrimp tempura, snowkrab, avocado, tuna, eel sauce, sesame seed

Snacks

MATCHA BEIGNETS

Chantilly stuffed, berries

FRITES

GRITS

UBE BISCUIT N GRAVY

SNOWKRAB SALAD

CUCUMBER SALAD

PETITE RAINBOW

SEAFOOD SALAD

Drinks

LYCHEE SPRITZ

Peach Sparkling Sake, Lychee, St Germaine, Lemon

MIMOSA FLIGHT BOTTLE SERVICE

Avissi Prosecco with Orange, Cranberry and Pineapple Juice

BLOODY SAMURAI

Housemade Bloody Mary mix with Haku Vodka and Bride of the Fox Sake