



# TOKYO COWBOY

東京カウボーイ



SAT & SUN  
10AM-2PM



## To Share

### SWEET

#### MILK TOAST

Cream Cheese, Honey, Fresh Fruit, Citrus Curd. 9

#### FIVE SPICED WAFFLE

Spiced Chutney, Whipped Cream. 14

#### YUZU-MERINGUE PIE

Yuzu Curd, Meringue, Gochugaru-Graham Crumble. 9

### SAVORY

#### BLISTERED GREEN BEANS

Tamarind Fish Caramel, Black Vinegar. 12

#### CURED SALMON\*

Yuzu Cream Cheese, Rice Paper, Furikake. 17

#### EGG SANDO

Egg Salad, House Pickled Vegetables. 9

## Plates

#### CHICKEN & WAFFLE

Crispy Togarashi Chicken, Dashi Corn Waffle, Miso Caramel. 13

#### STEAK & EGGS\*

Steak Bavette, Fried Egg, Crispy Rice, Greens. 25

#### SHRIMP & RICE GRITS\*

Large Gulf Shrimp, Viet-Cajun Butter, Pork Belly, Fried Egg. 22

#### SUKIYAKI BURGER\*

Dashi Jus, White American, Caramelized Onion, Crispy Shallot. 25

#### CLASSIC BREAKFAST\*

Char Siu Bacon, Fried Egg, Chili Oil Relish, Edamole, Toast. 16

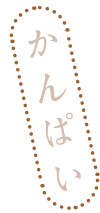
## Sides

TWO EGGS\* 4  
CHAR SIU BACON 6  
TOAST 3

FRUIT 5  
FRENCH FRIES 5  
RICE GRITS 6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Please let us know if you have any allergies or dietary restrictions. We will do our best to accommodate you.

BRUNCH DRINKS MENU



# Brunch Cocktails

## DON'T CALL IT A COMEBACK

Gin, Japanese Melon Liqueur, Cucumber,  
Lime, Sparkling Sake 10

## MIMOSA

Sparkling Wine Served With a Dash, Splash,  
or Carafe (+\$2) of Fresh Squeezed Orange Juice  
or Pineapple Juice 8  
Mimosa to Share 25

## SPRITZ FACED

Vodka, Lichi, Soda Water, Sparkling Wine 9

## KIMCHI BLOODY MARY

Vodka or Shochu, House Kimchi, Habanero,  
Lime, Bloody Mix, Fuego Bitters 10

## CAFÉ COUTURE

Japanese Whisky, Espresso, Cream,  
Coffee Liqueur 11

## GOLDEN DRAGON

Yuzu Liqueur, Pineapple Juice, Sparkling Wine 9

## THAI TANIC TIPPLER

Aged Rum, Coconut, Thai Tea, Whiskey Liqueur 11

## PORK CHOP EXPRESS

Bourbon, Merit Coffee, Spiced Apple,  
Pimento Dram, Cream 10

# Wine

## SPARKLING

May Georges Crémant de Loire Brut Rosé  
Loire, France . . . . . 14/58

Duc de Chagny Blanc de Blancs  
Burgundy, France. . . . . 10/40

Las Espinas Red Piquette  
Texas High Plains. . . . . 40

Roger Goulart Brut Cava 2017  
Catalonia, Spain . . . . . 50

## CHAMPAGNE

Chartogne Taillet Cuvée Sainte Anne  
Champagne, France . . . . . 125

Laurent-Perrier La Cuvée Brut  
Champagne, France . . . . . 110

## WHITES

Xarmant Txakolina  
Basque, Spain . . . . . 11/42

Bischöfliche Dom Riesling  
Mosel, Germany . . . . . 12/42

Southern Right Sauvignon Blanc  
Walker Bay, South Africa. . . . . 12/42

Cantina Terlano Pinot Grigio  
Alto Adige, Italy . . . . . 12/42

Crossbarn Chardonnay  
Sonoma, California. . . . . 14/58

## REDS

Fableist Cabernet Sauvignon  
Paso Robles, California. . . . . 13/54

Cloudline Pinot Noir  
Willamette Valley, Oregon . . . . . 14/58

Lost Draw Kindred Blend  
Texas High Plains. . . . . 12/45

Bootleg Red Blend 2016  
Napa Valley, California . . . . . 90

PLEASE ENJOY RESPONSIBLY.



# Beer

Kirin Ichiban 6

Kirin Ichiban Light 6

Hitachino Nest White Ale 13

Lucky Dog Pale Ale 11

High Wheel Betty 7

Moody Tongue Lychee IPA 8

Echigo Red Ale 9

Echigo Hefeweizen 9

Hitachino Espresso Stout 14

Kyoto Matcha IPA 15

Kyoto Kuramame 12

Michelob Ultra 6

Hitachino Non-Alcoholic 10

# Sake

2oz/Glass/Bottle

Lucky Dog 180ml "Juice Box". . . . . 12

Yuki Tora "Snow Tiger" Nigori 180ml. . . . . 13

Tozai "Snow Maiden" Junmai Nigori 300ml . . . . . 5/12/25

Hakutsuru "Sho-Une" Junmai Daiginjo. . . . . 7/16/70

Suigei "Drunken Whale" Tokubetsu Junmai . . . . . 6/14/65

Kikusui Junmai Ginjo. . . . . 85

Brooklyn Kura "Number 14" Junmai Ginjo. . . . . 8/18/90

Uchigasaki Honjozo 300ml. . . . . 6/16/30

Heiwa Shuzo "Kanjuku" Tsuru Ume . . . . . 7/16/75

Kiku-Masamune Junmai Nigori 500ml . . . . . 4/9/35