

## STARTERS & SIDES



**Tortilla Chips** **VGF** ¥1200  
Chips with home made salsa, fresh guacamole and cilantro



**French Fries** **V** ¥500  
Served with ketchup



**Soup Of The Day** ¥1050  
Served with a side of toast, or you can substitute with a salad for +¥300

**Vegan Shrimp Poppers** **V** ¥1100  
Deep fried vegan shrimp coated with panko breadcrumbs and served with vegan cocktail sauce and a lemon slice



**Homemade Granola** **VEG** ¥1200  
Served with fruits and organic yoghurt, or your choice of any of our milks

## SALADS



**Blu Jam Tofu Salad** **GFVEG** ¥1600  
Grilled tofu tossed with baby kale, radish, avocado, tomatoes, homemade sesame ginger vinaigrette



**Arugula Cobb Salad** **GF** ¥2300  
Fresh arugula, chopped chicken breast, crispy bacon, tomatoes, avocado, gorgonzola, and homemade ginger honey vinaigrette



**Kale & Bacon Salad** ¥1950  
Kale tossed with crispy bacon, cranberries, walnuts, blue cheese, apples, and homemade ginger honey vinaigrette



**Warm Mushroom Salad** **GFVEG** ¥1250  
Arugula and mixed baby leaves, goat cheese, sun-dried tomatoes, 3 types of mushrooms, and balsamic vinaigrette

## OMELETTES

served with toast,  
or gluten free toast +¥400



**California Omelette** ¥1400  
Avocado, tomatoes, bacon, cheddar, sour cream served with rosemary potatoes (substitute with salad +¥300, or fries +¥50)



**Burgundy Omelette** **VEG** ¥1400  
Mushrooms, spinach, sun-dried tomatoes, chopped chives & goat cheese served with rosemary potatoes (substitute with salad +¥300, or fries +¥50)



**Egg White California Omelette** ¥1600  
Avocado, tomatoes, bacon, cheddar, sour cream served with salad



**Egg White Burgundy Omelette** **VEG** ¥1550  
Mushrooms, spinach, sun-dried tomatoes, chopped chives & goat cheese served with salad

## BLU JAM EGGS BENEDICT

2 poached eggs, with the topping of your choice, served with hollandaise sauce over English muffins



**Classic** ¥1450  
Bacon & ham



**Norwegian** ¥1650  
Salmon, tomato & spinach



**Florentine** **VEG** ¥1550  
Sun dried tomatoes, spinach, goat cheese & mushroom

## BRUNCH DISHES

A combination of classic American brunch dishes and our own in-house specialties



**Simply Eggs** ¥1350  
2 eggs of any style, bacon, rosemary potatoes and toast  
Substitute the potatoes for salad (¥300) or fries (¥50)



**Salmon Hash** **GF** ¥1950  
Rosemary potatoes, chopped fresh salmon, baby spinach, tomatoes, red bell peppers, capers, pickled red onions, 2 poached eggs, home-made dill hollandaise sauce



**Morning Hash** ¥1550  
Rosemary potatoes, ham, spinach, caramelized onions, sun dried tomatoes, & mozzarella, scrambled with eggs. Served with 2 pieces of toast, ketchup and strawberry jam



**Steak Hash** **GF** ¥2650  
Rosemary potatoes, chopped beef tenderloin, blue cheese, enoki mushrooms, caramelized onions, spinach, two poached eggs, home-made chive hollandaise sauce



**Salmon Scramble** ¥1550  
Eggs scrambled with rosemary potatoes, smoked salmon, tomatoes, caramelized onions, and sour cream. Served with toast



**Muscle Beach** ¥1400  
Chopped chicken breast scrambled with eggs whites, tomatoes, spinach, onions and served with rosemary potatoes (or salad for ¥300), and toast



**White Salmon Scramble** ¥1750  
Eggs whites scrambled with rosemary potatoes, smoked salmon, tomatoes, caramelized onions, and sour cream. Served with salad and toast



**Vegan Tofu Scramble** **V** ¥1650  
Scrambled crispy cubed tofu and soft tofu, tomatoes, spinach, and caramelized onions. Served with salad and toast



**Kamil's Brunch** ¥1250  
Macaroni scrambled with eggs, crispy bacon, ham, garlic, cheddar cheese and chives



**Italian Brunch** **GFVEG** ¥1550  
Arborio rice with mushrooms, sun-dried tomatoes, fresh spinach, two poached eggs, and home made pesto



**Mushroom Risotto** **VEG** ¥1700  
Arborio rice with 3 different types of mushroom, parmesan cheese, truffle oil, and parsley.  
Remove the parmesan cheese to make it vegan



**Brunch Carbonara** **GF** ¥1450  
Arborio rice with crispy bacon, green peas, two poached eggs, and home made pesto



## TACOS

2 tacos using flour tortilla. Substitute flour tortilla with gluten free corn tortilla for ¥400



**Tinga ¥1400**  
Tomato braised chicken, salsa, mozzarella, pickled red onions



**Chicken ¥1400**  
Chicken marinated in lime juice, red bell pepper, onions, cilantro. Served with salsa and guacamole



**Fish ¥1400**  
Fried catfish, chipotle mayo, avocado, salsa, sour cream, cilantro, lettuce and pickled red onions



**Tofu V ¥1150**  
Scrambled crispy tofu, lettuce, radish, black beans, tomatoes, home made vegan thousand island dressing



**Vegan Shrimp V ¥1300**  
Vegan shrimp, avocado, lettuce, black beans. Topped with salsa and guacamole

## MEXICAN



**Chilaquiles GF ¥1650**  
Corn tortilla chips with scrambled eggs, tomato braised chicken, black beans, tomatoes, chipotle, caramelized onions, cheddar cheese, sour cream, salsa and cilantro



**Quesadilla ¥1650**  
Tomato braised chicken, spinach, eggs, onions, and cheddar cheese grilled in a flour tortilla with avocado, sour cream, salsa and rosemary potatoes. Substitute the potatoes with a salad for ¥300



**Vegan Tofu Tex Mex V ¥1600**  
Crispy cubed tofu, black beans, cilantro, caramelized onions, chipotle, rosemary potatoes, and tomatoes. Served with salsa, avocado and two flour tortillas



**Vegan Rancheros VGF ¥1500**  
Crispy corn tortilla topped with scrambled tofu, black beans, red bell peppers, chipotle, and cilantro. Served with salsa, avocado, vegan sour cream and rosemary potatoes.

## BURGERS

made with 100% beef patties served with fries (or salad for ¥300) and a pickle



**Cheese Burger ¥1550**  
Avocado, tomatoes, bacon, cheddar, sour cream served with rosemary potatoes (substitute with salad +¥300, or fries +¥50)



**Hawaiian BBQ Burger ¥2000**  
Avocado, tomatoes, bacon, cheddar, sour cream served with salad



**Gourmet Burger ¥2100**  
Avocado, tomatoes, bacon, cheddar, sour cream served with salad



**Double Grand Burger ¥2550**  
Mushrooms, spinach, sun-dried tomatoes, chopped chives & goat cheese served with rosemary potatoes (substitute with salad +¥300, or fries +¥50)



**Tex Mex Burger ¥1950**  
Mushrooms, spinach, sun-dried tomatoes, chopped chives & goat cheese served with salad



**Brunch Burger ¥2000**  
Mushrooms, spinach, sun-dried tomatoes, chopped chives & goat cheese served with salad

## SANDWICHES

Served with a side of rosemary potatoes, or a salad for ¥300. Can be made gluten free for an additional ¥800



**El Paso ¥1500**  
Tomato braised chicken, sliced tomatoes, melted mozzarella, smashed avocado, chopped cilantro and chipotle mayo



**BBQ Chicken ¥1650**  
Grilled chicken breast, crispy bacon, caramelized onions, sliced tomatoes, melted mozzarella, BBQ sauce, and mayo



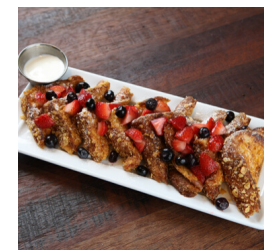
**Eggwich ¥1500**  
Two over-easy eggs, crispy bacon, sliced tomatoes, mixed greens, smashed avocado, and home made pesto mayo



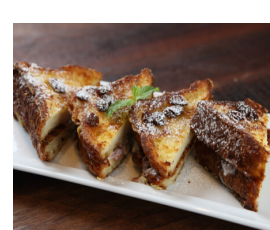
**Vegan Tofu Reuben V ¥1300**  
Grilled tofu, sauerkraut, radish sprouts, home made vegan thousand island dressing

## FRENCH TOAST

Indulge in one of our famously delicious french toasts



**Crunchy French Toast 4pc¥1300 8pc¥1900**  
Includes berries, powdered sugar and vanilla bean sauce



**Vanilla French Toast ¥1250**  
Vanilla yoghurt, strawberry jam, raisins, mint, and powdered sugar



**Maui French Toast 4pc¥1300 8pc¥1900**  
Caramelized bananas, mint, shaved coconut, powdered sugar, and pineapple sauce



**Churro French Toast ¥1250**  
Sugar, cinnamon, mint, home made vanilla glaze

## PANCAKES & DESSERTS



**Pancakes ¥1100 VEG**  
Four classic american style pancakes (blueberry, chocochip, banana, or plain). Or make it a mix of everything for ¥1300



**Loaded Pancakes ¥1300 VEG**  
Four classic american style pancakes with scoops of vanilla, chocolate and strawberry ice cream. Topped with chocolate sauce and mixed berries



**Old Fashioned Apple Pie ¥800 VEG**  
Our home made apple pie, served with vanilla ice cream



**Banana Split ¥1500 VEG**  
Our twist on a classic! Diced danish bread with halved bananas, chocolate, vanilla, and strawberry ice cream, walnuts, shaved coconut, topped with chocolate sauce and maraschino cherries



**Banana Foster ¥1300 VEG**  
Caramelized bananas in rum with butter, shaved coconut, and vanilla ice cream on top. Served with mixed berries and pineapple sauce