

STARTERS & SIDES

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|  <p>Tortilla Chips VGF ¥1200
Chips with home made salsa, fresh guacamole and cilantro</p> |  <p>French Fries V ¥500
Served with ketchup</p> |  <p>Soup Of The Day ¥1050
Served with a side of toast, or you can substitute with a salad for +¥300</p> |
| <p>Vegan Shrimp Poppers V ¥1100
Deep fried vegan shrimp coated with panko breadcrumbs and served with vegan cocktail sauce and a lemon slice</p> |  <p>Homemade Granola VEG ¥1200
Served with fruits and organic yoghurt, or your choice of any of our milks</p> | |

SALADS

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|  <p>Blu Jam Tofu Salad GFVEG ¥1600
Grilled tofu tossed with baby kale, radish, avocado, tomatoes, homemade sesame ginger vinaigrette</p> |  <p>Arugula Cobb Salad GF ¥2300
Fresh arugula, chopped chicken breast, crispy bacon, tomatoes, avocado, gorgonzola, and homemade ginger honey vinaigrette</p> |
|  <p>Kale & Bacon Salad ¥1950
Kale tossed with crispy bacon, cranberries, walnuts, blue cheese, apples, and homemade ginger honey vinaigrette</p> |  <p>Warm Mushroom Salad GFVEG ¥1250
Arugula and mixed baby leaves, goat cheese, sun-dried tomatoes, 3 types of mushrooms, and balsamic vinaigrette</p> |

OMELETTES served with toast, or gluten free toast +¥400

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|  <p>California Omelette ¥1400
Avocado, tomatoes, bacon, cheddar, sour cream served with rosemary potatoes (substitute with salad +¥300, or fries +¥50)</p> |  <p>Burgundy Omelette VEG ¥1400
Mushrooms, spinach, sun-dried tomatoes, chopped chives & goat cheese served with rosemary potatoes (substitute with salad +¥300, or fries +¥50)</p> |
|  <p>Egg White California Omelette ¥1600
Avocado, tomatoes, bacon, cheddar, sour cream served with salad</p> |  <p>Egg White Burgundy Omelette VEG ¥1550
Mushrooms, spinach, sun-dried tomatoes, chopped chives & goat cheese served with salad</p> |

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

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|  <p>Classic ¥1450
Bacon & ham</p> |  <p>Norwegian ¥1650
Salmon, tomato & spinach</p> |  <p>Florentine VEG ¥1550
Sun dried tomatoes, spinach, goat cheese & mushroom</p> |
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BRUNCH DISHES A combination of classic American brunch dishes and our own in-house specialties

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|  <p>Simply Eggs ¥1350
2 eggs of any style, bacon, rosemary potatoes and toast
Substitute the potatoes for salad (¥300) or fries (¥50)</p> |  <p>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</p> |
|  <p>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</p> |  <p>Steak Hash GF ¥2650
Rosemary potatoes, chopped beef tenderloin, blue cheese, enoki mushrooms, caramelized onions, spinach, two poached eggs, home-made chive hollandaise sauce</p> |
|  <p>Salmon Scramble ¥1550
Eggs scrambled with rosemary potatoes, smoked salmon, tomatoes, caramelized onions, and sour cream. Served with toast</p> |  <p>Muscle Beach ¥1400
Chopped chicken breast scrambled with eggs whites, tomatoes, spinach, onions and served with rosemary potatoes (or salad for ¥300), and toast</p> |
|  <p>White Salmon Scramble ¥1750
Eggs whites scrambled with rosemary potatoes, smoked salmon, tomatoes, caramelized onions, and sour cream. Served with salad and toast</p> |  <p>Vegan Tofu Scramble V ¥1650
Scrambled crispy cubed tofu and soft tofu, tomatoes, spinach, and caramelized onions. Served with salad and toast</p> |
|  <p>Kamil's Brunch ¥1250
Macaroni scrambled with eggs, crispy bacon, ham, garlic, cheddar cheese and chives</p> |  <p>Italian Brunch GFVEG ¥1550
Arborio rice with mushrooms, sun-dried tomatoes, fresh spinach, two poached eggs, and home made pesto</p> |
|  <p>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</p> |  <p>Brunch Carbonara GF ¥1450
Arborio rice with crispy bacon, green peas, two poached eggs, and home made pesto</p> |

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)

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

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

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

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

 **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

 **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

 **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

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