

## STARTERS & SIDES

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

## SALADS

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|  <p><b>Blu Jam Tofu Salad</b> <b>GFVEG</b> ¥1600<br/>       Grilled tofu tossed with baby kale, radish, avocado, tomatoes, homemade sesame ginger vinaigrette</p>      |  <p><b>Arugula Cobb Salad</b> <b>GF</b> ¥2300<br/>       Fresh arugula, chopped chicken breast, crispy bacon, tomatoes, avocado, gorgonzola, and homemade ginger honey vinaigrette</p> |
|  <p><b>Kale &amp; Bacon Salad</b> ¥1950<br/>       Kale tossed with crispy bacon, cranberries, walnuts, blue cheese, apples, and homemade ginger honey vinaigrette</p> |  <p><b>Warm Mushroom Salad</b> <b>GFVEG</b> ¥1250<br/>       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><b>California Omelette</b> ¥1400<br/>       Avocado, tomatoes, bacon, cheddar, sour cream served with rosemary potatoes (substitute with salad +¥300, or fries +¥50)</p> |  <p><b>Burgundy Omelette</b> <b>VEG</b> ¥1400<br/>       Mushrooms, spinach, sun-dried tomatoes, chopped chives &amp; goat cheese served with rosemary potatoes (substitute with salad +¥300, or fries +¥50)</p> |
|  <p><b>Egg White California Omelette</b> ¥1600<br/>       Avocado, tomatoes, bacon, cheddar, sour cream served with salad</p>  |  <p><b>Egg White Burgundy Omelette</b> <b>VEG</b> ¥1550<br/>       Mushrooms, spinach, sun-dried tomatoes, chopped chives &amp; 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><b>Classic</b> ¥1450<br/>       Bacon &amp; ham</p> |  <p><b>Norwegian</b> ¥1650<br/>       Salmon, tomato &amp; spinach</p> |  <p><b>Florentine</b> <b>VEG</b> ¥1550<br/>       Sun dried tomatoes, spinach, goat cheese &amp; 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><b>Simply Eggs</b> ¥1350<br/>       2 eggs of any style, bacon, rosemary potatoes and toast<br/>       Substitute the potatoes for salad (¥300) or fries (¥50)</p>   |  <p><b>Salmon Hash</b> <b>GF</b> ¥1950<br/>       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><b>Morning Hash</b> ¥1550<br/>       Rosemary potatoes, ham, spinach, caramelized onions, sun dried tomatoes, &amp; mozzarella, scrambled with eggs. Served with 2 pieces of toast, ketchup and strawberry jam</p> |  <p><b>Steak Hash</b> <b>GF</b> ¥2650<br/>       Rosemary potatoes, chopped beef tenderloin, blue cheese, enoki mushrooms, caramelized onions, spinach, two poached eggs, home-made chive hollandaise sauce</p>       |
|  <p><b>Salmon Scramble</b> ¥1550<br/>       Eggs scrambled with rosemary potatoes, smoked salmon, tomatoes, caramelized onions, and sour cream. Served with toast</p>  |  <p><b>Muscle Beach</b> ¥1400<br/>       Chopped chicken breast scrambled with eggs whites, tomatoes, spinach, onions and served with rosemary potatoes (or salad for ¥300), and toast</p>                            |
|  <p><b>White Salmon Scramble</b> ¥1750<br/>       Eggs whites scrambled with rosemary potatoes, smoked salmon, tomatoes, caramelized onions, and sour cream. Served with salad and toast</p>                           |  <p><b>Vegan Tofu Scramble</b> <b>V</b> ¥1650<br/>       Scrambled crispy cubed tofu and soft tofu, tomatoes, spinach, and caramelized onions. Served with salad and toast</p>  |
|  <p><b>Kamil's Brunch</b> ¥1250<br/>       Macaroni scrambled with eggs, crispy bacon, ham, garlic, cheddar cheese and chives</p>  |  <p><b>Italian Brunch</b> <b>GFVEG</b> ¥1550<br/>       Arborio rice with mushrooms, sun-dried tomatoes, fresh spinach, two poached eggs, and home made pesto</p>   |
|  <p><b>Mushroom Risotto</b> <b>VEG</b> ¥1700<br/>       Arborio rice with 3 different types of mushroom, parmesan cheese, truffle oil, and parsley.<br/>       Remove the parmesan cheese to make it vegan</p>         |  <p><b>Brunch Carbonara</b> <b>GF</b> ¥1450<br/>       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