



BRUNCH MENU

WHIPPED EDAMAME (GF) 16

Creamy Whipped Edamame, House Chili Sauce, Onion Ash, Togarashi, Prawn Chips

ROASTED BONE MARROW + TOAST 38

Tamarind Glaze, Charred Scallion Sauce, Crispy Ginger + Garlic, Pickled Shallot, Grilled Sourdough

SHRIMP COCKTAIL 3 28

Poached Shrimp w/ House Made Wasabi Cocktail Sauce

CRAZY RICH ASIAN FRIES (GF) 14

Truffle Aioli, Korean Ketchup, Wasabi Maldon Sea Salt, Dried Seaweed, Pecorino Romano, Truffle Oil

LIL GEM SALAD 20

Lil Gem Lettuce, Cabbage, Carrot, Red Bell Pepper w/ Thai Basil Green Goddess Dressing

ENTREES

WAGYU SHORT RIB OMELETTE (GF) 29

Farm Eggs, SRF Gold Grade Braised Short Rib

SCALLOP & EGGS BENEDICT 29

Hokkaido Scallops, Poached Egg, Asparagus, 333 Hollandaise, English Muffin

BORING BREAKFAST 23

3 Eggs, 3 Slices of Kurobuta Bacon, 2 Slices of Sour Dough Toast, Soy Brown-Butter Hollandaise Potatoes

BERRY PANCAKES 18

Melted Yuzu Blueberry Jam, Maple Syrup, Powdered Sugar

EMPERORS BREAKFAST 38

Filet Mignon, 3 Eggs, Duck Fat Potatoes

333 A5 WAGYU BURGER 33

Wagyu, Bacon Jam, Lettuce, Pickled Onions, Truffle Aioli, French Fries

SOUFFLE FRENCH TOAST 22

Blueberry Compote, Grand Manier Maple Syrup

VIETNAMESE WAGYU

BRAISED BEEF STEW 36

Braised SRF Gold Grade Wagyu Short Rib, Short Rib Au Jus Broth, Fresh Herbs + French Bread

FRIED CHICKEN & PANCAKES 33

Boneless Chicken Thighs, Pancakes, Miso Bacon Chantilly, Sweet + Spicy Gochujang Syrup

CRISPY PORK BELLY BANH MI 23

Crispy Kurobuta Pork Belly, House Pickled Vegetables, French Fries

DUCK FAT CAVIAR CROQUETTE 49

Duck Fat Potatoes, Yuzu Crème Fraiche, Siberian Antonius Caviar

WAGYU STEAK & EGGS BENEDICT 28

Snake River Farm Wagyu Tenderloin Cubes, Poached Egg, 333 Hollandaise, English Muffin

MINI'S (12 & UNDER)

PANCAKES 9

3 Mini Pancakes

BORING BREAKFAST 12

One Egg, One Slice of Bacon, Toast

A5 WAGYU CHEESEBURGER 15

French Fries

RAW BAR

YELLOWTAIL SASHIMI 3 21

House Chili Ponzu, Truffle Crema w/ Chives

FRESH SEASONAL OYSTERS (GF) 3 MP

Raw Oysters, Seasonal Mignonette, Kimchi Sambal, Grilled Lemon

SALMON TARTARE (GF) 20

Truffle Dijon Honey, Fresh Salmon Belly Tartare, Shallots + Red Fresno Chili with Black Sesame Tapioca Cracker

SIDES

SRF KUROBUTA BACON (3) 12

EGGS (2) 6

BUTTER GARLIC FRIED POTATOES 9

SOURDOUGH TOAST (2 SLICES) 4



COCKTAILS

WOK HEI | 19

Gran Malo, Ancho Reyes Chile, Dracula Blood Orange, Lime Juice, Yuzu, Agave

WATERMELON SUPPAI | 17

Watermelon Vodka Infusion, Dracula Blood Orange, Yuzu, Lime Juice, Orgeat

TEA SERVICE | 17

Haku Vodka, Choya Green Tea Umeshu, Yuzu, Coconut Matcha Infusion, Mint, Honey

NOSTALGIA | 19

Ceral Milk Washed, Cachaca Amburana, Kasama Rum, Pineapple Juice, Lime Juice, Orgeat

SAKETINI | 17

Arizona Sake Prickly Pear, Aperol, Yuzu, Simple, Champagne Float

CAFE SHOZO | 33

Kokomo Rum, Diplomatico Exclusiva, Nocino, Kahlua, Chocolate Bitters

GOOD MORNING VIETNAM | 22

Belvedere Vodka, Licor 43 Infusion, Vietnamese Coffee

333 CLIQUOT 75 | 49

Veuve Clicquot Brut, Botanist Gin, Lemon Juice, Simple

CHOCOLATE SENSATION MARTINI | 23

Belvedere Vodka, Creme de Cacao, Five Farms Irish Cream, Espresso Chocolate Sauce, Chocolate Bitters

GROUP TEA SERVICE | 48

Haku Vodka, Choya Green Tea Umeshu, Yuzu, Coconut Matcha Infusion, Mint, Honey

ESPRESSO MARTINI FLIGHT | 59

Belvedere Vodka, Licor 43 Infusion, Cinnamon, Chambord, Honey Hazelnut, Espresso Chocolate

MIMOSA SERVICE | 80

Taittinger Champagne, Dracula Blood Orange, Dragon Fruit, Chambord, Orange Juice, Peach, Served Table-side

Elevate Your Experience:

Veuve Clicquot Brut \$125

Veuve Clicquot Rose \$165

MOCKTAILS

HOW TO TRAIN YOUR DRAGON | 16

Dracula Blood Orange, Pomegranate, Yuzu, Thai Basil, Agave, Apple Cider Vinegar

FALL OF THE FLYING LOTUS | 14

Dragon Fruit, Pineapple Juice, Lemon Juice, Creme de Coconut, Soda Water

FOR WHOM THE BELL TOLLS | 14

Lemon Juice, Cilantro, Bell Pepper, Agave, Tonic

G-RATED TEA SERVICE | 16

Coconut Matcha Infusion, Yuzu, Mint, Tonic, Honey