

shoyu

APPETIZERS

EDAMAME 6.99

steamed edamame, salt **VG GF**

MISO SOUP 5.99

tofu, dashi broth, miso paste, wakame seaweed, scallions **VG**

GYOZA PORK DUMPLINGS 10.29

served with a ponzu chili sauce

SPICY TUNA TARTARE * 19.99

chopped tuna mixed with spicy mayo, avocado, radishes served with wonton crisps

SHRIMP TEMPURA 15.99

tempura-battered shrimp and shishito peppers, tsuyuyamki sauce

CHICKEN KARA-AGE 16.99

drizzled with spicy mayo

SEAWEED SALAD 7.99

wakame, cucumber, radish sprouts **VG**

ENTRÉES

SUSHI RICE BOWL 18.99

cucumber, avocado, edamame, radish, pickled ginger, seaweed salad, nori, and choice of protein

TONKOTSU RAMEN 18.99

pork broth, mustard greens, wood ear scallion

SOY RAMEN 18.99

bamboo, nori, scallion

MISO RAMEN 18.99

bamboo, corn, scallion

SPICY MISO RAMEN 18.99

bamboo, corn, scallion, chili oil

FRIED RICE 18.99

egg, edamame, soy sauce, scallion **V**

DESSERTS

CHOCOLATE LAYER CAKE 9.99 **V**

RASPBERRY WHITE

CHOCOLATE CHEESECAKE 9.99 **V**

KIDS UNDER 12

CHICKEN FINGERS & FRIES 10.99

BUTTERED NOODLES 10.99

ramen noodles, butter **V**

NOODLES IN BROTH 10.99

ramen noodle in a soy broth **V**

SPECIALTY ROLLS

TWIN CITY TEMPURA ROLL 19.99

tempura shrimp, avocado, and cucumber topped with spicy tuna and bbq eel sauce

BLUE LINE ROLL * 19.99

salmon, avocado, and crab stick inside, topped with spicy salmon and fried shallots

CONCOURSE G TUNA ROLL * 19.99

spicy tuna and cucumber roll topped with japanese pepper seared tuna and scallions

RUNWAY 12R ROLL 19.99

bbq eel and cream cheese topped with sliced avocado and bbq eel sauce

MALL OF AMERICA ROLL * 19.99

crab stick, cucumber, and avocado topped with sliced tuna, yellowtail, salmon and blanched spinach

COLDWATER SPRING ROLL 19.99

blanched spinach, lettuce, cucumber, and bean sprouts topped with sliced avocado and toasted sesame dressing **V**

FLIGHT 612 ROLL 19.99

tempura shrimp, cucumber, and spicy mayo topped with eel, avocado, bbq eel sauce

SUSHI & SASHIMI

SUSHI * 21.99

chef's selection of 7 pieces of nigiri sushi with a tuna avocado roll

SASHIMI * 23.99

chef's selection of 12 pieces of sashimi served with sushi rice on the side

SUSHI AND SASHIMI * 27.99

chef's selection of 5 pieces nigiri and 7 pieces sashimi served with yellowtail scallion maki roll

TRICOLOR SUSHI * 25.99

2 pieces each of tuna, salmon and yellowtail and 1 piece of ikura with choice of spicy tuna, spicy salmon or spicy yellowtail roll

TUNA LOVERS * 23.99

3 pieces of tuna nigiri and 5 pieces of tuna sashimi with a tuna maki roll

SALMON LOVERS * 23.99

3 pieces of salmon nigiri and 5 pieces of salmon sashimi with a salmon maki roll

MAKI COMBO * 23.99

california roll, tuna avocado roll, yellowtail scallion roll

SPICY MAKI COMBO * 23.99

spicy tuna roll, spicy yellowtail scallion roll, spicy salmon roll

V vegetarian **VG** vegan **GF** made without gluten

Menu items contain common food allergens such as those found in peanuts, tree nuts, sesame, fish, shellfish, eggs, milk, wheat, and soy. Our facilities are not allergen-free environments.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

an **OTG** experience®



BREAKFAST

served daily until 10:30AM

PLATES

STEAK & EGGS* 28.99

grilled hanger steak, two eggs any style, breakfast potatoes, toast

AMERICAN BREAKFAST* 16.99

two eggs any style, breakfast potatoes, choice of breakfast meat, toast

CRAB & EGGS BENEDICT* 23.99

crab cakes, poached eggs, hollandaise, toasted english muffin, side of breakfast potatoes

EGGS BENEDICT* 18.99

poached eggs, canadian bacon, hollandaise, toasted english muffin, side of breakfast potatoes

EGGS FLORENTINE* 17.99

poached eggs, baby spinach, tomato, hollandaise, toasted english muffin, side of breakfast potatoes **V**

GARDEN VEGETABLE OMELETTE 17.99

three-egg omelette with arugula, mushroom, onion, peppers, avocado, cheddar, side of breakfast potatoes **V**

HAM & CHEESE OMELETTE 17.99

three-egg omelette with ham, cheddar, side of breakfast potatoes

BELL PEPPER, BACON &

MUSHROOM OMELETTE 17.99

three-egg omelette with bacon, bell peppers, onion, roasted mushrooms, cheddar, side of breakfast potatoes

SPINACH &

ARTICHOKE OMELETTE 17.99

three-egg omelette with spinach, artichoke hearts, goat cheese, side of breakfast potatoes **V**

CALIFORNIA

BREAKFAST BOWL* 16.99

seasoned quinoa, arugula, avocado, harissa, sunny side-up egg **V**

STRAWBERRY FRENCH TOAST 16.99

topped with whipped cream and strawberries, served with butter and syrup **V**

SANDWICHES

CROQUE MADAME* 19.99

ham, sunny side-up egg, gruyère, mornay sauce, sourdough bread, side of mixed greens

CROQUE MONSIEUR 18.99

ham, gruyère, mornay sauce, sourdough bread, side of mixed greens

BREAKFAST

CROISSANT SANDWICH 16.99

choice of breakfast meat, scrambled eggs, spinach, goat cheese, side of breakfast potatoes

SIDES

BACON 6.99 GF

PORK SAUSAGE 6.99 GF

BREAKFAST POTATOES 6.99 **V**

TOAST 3.99

butter, jam **V**

WARM BAGUETTE

WITH PRESERVES 5.99

baguette, whipped butter, berry preserves **V**

BAGEL 4.59

plain bagel and cream cheese **V**

OATMEAL 10.99

brown sugar, blueberries, granola **V GF**

YOGURT 10.99

plain greek yogurt, berries, granola **V GF**

FRUIT SALAD 7.99 **V GF**

KIDS UNDER 12

FRUIT & YOGURT 8.99 **V GF**

EGG BREAKFAST 9.99

scrambled egg, bacon, toast, fruit

DRINKS

COFFEE 4.29

COLD BREW 5.49

HOT TEA 4.29

TABLE WATER 7.50

san pellegrino sparkling or acqua panna still (750ml)

FOUNTAIN SODA 4.29

coke, diet coke, sprite, ginger ale, club soda

BLACK ICED TEA 4.49

LEMONADE 4.49

ARNOLD PALMER 4.49

MILK 4.29

regular or chocolate

JUICE 4.49

apple, cranberry, grapefruit, orange, pineapple

FEVER-TREE 5.49

sparkling pink grapefruit, mediterranean tonic, ginger beer

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