

MOzen
bistro

WEEKEND BRUNCH

ENDLESS CLASSIC MIMOSAS 19

BLOODY MARYS

CLASSIC 12

Vodka, house-made mix

SOUTHERN 12

Bacon infused bourbon and southern spices

CAESER 12

Vodka, Clamato juice and celery salt

MARIA 12

Reposado tequila, lime juice, jalapeño and mexican spices

MIMOSAS

CLASSIC 12

PEACH 12

PUMPKIN 12

MANGO 12

BENTO BOX BRUNCH 39

*Crispy Scallop and masago roll with tempura shrimp

Fried calamari with chili garlic sauce

Char Siu Bao dim sum

CHOOSE ONE ENTRÉE:

Fried chicken and bacon waffles, peach and Bourbon BBQ sauce

*Roasted coulotte steak, pont neuf potatoes, mushrooms and miso mustard butter

Grilled Branzino, fregola, walnuts and halumi cheese served with lemon and Vierge sauce

Indian cottage cheese “paneer makhani” curry, garlic naan

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WEEKEND BRUNCH

BREAKFAST

SPECIALTY EGGS BENEDICT

*CLASSIC 18

English muffin, poached eggs, Canadian bacon, Hollandaise

*SMOKED SALMON 20

Brioche, poached eggs, fresh hearts of palm, avocado, olives, capers, Hollandaise

*NANTUCKET 24

Crab cake, poached eggs, King crab, tangerine baby gem salad, Hollandaise

*BACON FLORENTINE 20

English muffin, poached eggs, double smoked bacon, creamed spinach, mustard Bibb salad, Hollandaise

CAPRESE 18

Buratta, kumato tomato, micro mache salad, toasted panini, tomato pesto confit

GREEN TEA WAFFLE

Matcha green tea infused waffle, lychee compote passion fruit crème

17

*EGGS RANCHERO

Two fried eggs, chorizo, pepper jack cheese, black bean-avocado relish, cumin scented ranchero sauce on crispy corn tortilla

20

*HICKORY SMOKED SALMON SCRAMBLE

Soft scrambled eggs with smoked salmon, goat cheese and chives, served with seasonal vegetables, breakfast potatoes and choice of toast

21

HAM AND CHEESE CRÉPE

Prosciutto Cotto, gruyere cheese and mushrooms

16

*STEAK AND EGGS

6 oz tenderloin filet, freestyle eggs, shoe string fries, served with Hollandaise sauce and choice of toast

28



WEEKEND BRUNCH

LUNCH

CAESAR SALAD	16
Crisp romaine lettuce gently tossed with Caesar dressing, hardboiled egg, croutons, Parmesan cheese and white anchovies	
 *TUNA NICOISE SALAD	20
Celery salt seared tuna, green beans, tomatoes, fingerling potatoes, hardboiled egg, white anchovies, Nicoise olives and fresh lettuce hearts	
*KOBE BEEF CARPACCIO	16
Truffled soy ginger dressing, Asian pear, chives and elephant garlic crisps	
*CHEF'S SALAD	24
Porchetta, mortadella, salami, gruyere, tomatoes, eggs, cucumbers and Bibb lettuce	
 *THAI BEEF SALAD	21
Marinated grilled rib eye, cucumbers, mint, shallots, Thai basil and sweet bird's eye chili-lime vinaigrette	
WONTON NOODLE SOUP	21
Chicken broth flavored with anchovies, wonton noodle, kalia, shrimp and pork wonton, Char Siew pork	
THAI GREEN CURRY	26
Choice of prawns or chicken simmered in spicy coconut curry with Siamese eggplant and sweet basil, served with jasmine rice	
*KOREAN BULGOGI	20
Marinated stir-fried strip, fragrant jasmine rice, green onions, homemade kimchi, sesame and Bibb lettuce	
*OYSTERS (HALF DOZEN)	26
Scented with yuzu, ponzu and siracha, Tzar Nicolas caviar	

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BURGERS AND SANDWICHES

* CERTIFIED ANGUS BEEF BURGER 28

Our signature custom recipe with house ground chuck meat, Bibb lettuce, beefsteak tomato and caramelized onions

Enhancements

American cheese, cheddar cheese, Swiss cheese, goat cheese, blue cheese, smoked apple wood bacon, Black Forest ham or sautéed wild mushrooms

TURKEY CLUB SANDWICH 18

Toasted sourdough, pesto aioli, Bibb lettuce, home-dried tomatoes, smoked turkey, Swiss cheese and smoked bacon

* LEMONGRASS BANH-MI 18

Marinated beef strip, lettuce, cucumber, carrots, jalapeno, daikon and cilantro-sriracha mayo, served on baguette

GREEK ROASTED VEGETABLE PANINI 16

Feta, cucumber, sundried tomatoes, peperonata, dried apricot and arugula

BEVERAGES

Soft Drinks 6

Fiji or San Pellegrino (Large) 9

Fiji or San Pellegrino (Small) 7

Iced Tea 7

Selection of Premium Teas from T-Leaves 9

Freshly Brewed Illy Coffee 7

Illy Espresso / Cappuccino / Latte 7



WEEKEND BRUNCH

CHEF KATZ'S ROLLS AND INSPIRATIONS (EIGHT PIECES)

NIGIRI 2 PIECES		SASHIMI 3 PIECES	
* Yellowtail (Hamachi)	14	* Yellowtail (Hamachi)	20
* Big eye tuna (Maguro)	14	* Big eye tuna (Maguro)	20
* Fatty tuna belly (Toro)	32	* Fatty tuna belly (Toro)	48
* Salmon (Sake)	10	* Salmon (Sake)	15
* Fresh sweet shrimp (Ama ebi)	16	* Fresh sweet shrimp (Ama ebi)	24
* Sea urchin (Uni)	16	* Sea urchin (Uni)	24
Cooked shrimp (Ebi)	12	Cooked shrimp (Ebi)	18
BBQ Eel (Unagi)	12	King crab	27
Japanese Omelet (Tamago)	8	Fluke	24
CALIFORNIA ROLL			18
Lump blue crab with cucumber and avocado			
* SPICY TUNA ROLL			14
Chopped big eye tuna, blended with spicy chili aioli			
* SHRIMP TEMPURA ROLL			22
Shrimp tempura, avocado, spicy tuna and green onion			
* CRISPY SCALLOP AND MASAGO ROLL			22
Hokkaido scallop, spicy mayo, masago, shrimp tempura, avocado and jalapeno miso marinade			
* SPICY SALMON POKE ROLL			22
Salmon, avocado, spicy mayo, cilantro, serrano and chili garlic sauce			
* YELLOWTAIL ROLL			24
Spicy hamachi roll topped with hamachi, garlic chip, cilantro, serrano and chili sauce			
* SPIDER ROLL			24
Soft shell crab tempura, cucumber, avocado and masago-burdock			
* RAINBOW ROLL			24
California roll with sliced tuna, hamachi and salmon			
CRUNCHY DRAGON ROLL			22
Eel, shrimp tempura and avocado			
CATERPILLAR			24
Shrimp tempura topped with avocado, sriracha, spicy mayo, tempura crunch and eel sauce			

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