



HIKARI

MOTHER'S DAY BRUNCH MENU

An indulgent celebration of flavor, texture, and craft

TUNA TATAKI

Seared tuna, truffle shoyu, shaved truffle, citrus

HIKARI CURATED PLATTER

*Maki · Sashimi · Nigiri
Chef's seasonal selection*

STEAK & ONSEN TAMAGO

Char-grilled beef, slow-set egg, tare glaze

POTATO NEST BENEDICTS

Crisp potato nest, smoked salmon or pastrami, yuzu hollandaise

SOY-SOUFFLÉ PANCAKES

Fluffy Japanese pancakes, seasonal berries, maple

FURIKAKE POTATOES

Golden fries, nori-sesame seasoning

SUNOMONO LABNEH SALAD

Chilled cucumber, whipped labneh, rice vinegar, herbs

SHAKSHUKA, HIKARI STYLE

Slow-simmered tomato, baked eggs, subtle togarashi

BAO WITH BRAISED SHORT RIB

Pillowy steamed bun, soy-braised beef, umami glaze

CHICKEN KARAAGE

Crisp marinated chicken, citrus, light spice

PASTRY SELECTION

Chef's assortment
