

## CHEF YAMASAN SUSHI

SASHIMI/NIGIRI  
2 PIECES PER ORDER

- ABURI TORO\* - SEARED TUNA · 16
- HON MAGURO\* - BLUE FIN TUNA · 18
- OTORO\* - FATTY TUNA · 26
- CHU TORO\* - MEDIUM FATTY TUNA · 22
- SAKE\* - SALMON · 14
- SAKE TORO\* - FATTY SALMON · 15
- HAMACHI\* - YELLOWTAIL · 16
- HAMACHI TORO\* - FATTY YELLOWTAIL · 18
- LOCAL UNI\* - SEA URCHIN · 28
- HOTATE\* - HOKKAIDO SCALLOP · 16
- BOTAN EBI\* - SPOT PRAWN · 16
- UNAGI - EEL · 16

- 5 PC SASHIMI OR 5 PC NIGIRI TASTING\*  
HAMACHI, SAKE, HON MAGURO  
HOTATE, UNAGI · 30

### ROLLS

- MICHAEL MINA'S NEGITORO\*  
CHOPPED TORO, SHISO, OSHINKO  
GREEN ONION, UNI, IKURA · 34

### YAMA ROLL\*

- SHRIMP TEMPURA, AVOCADO, MAGURO  
PONZU, KIZAMI WASABI · 29

### SPICY TUNA\*

- CUCUMBER, TOBIKO, SESAME SEEDS · 15

### RAINBOW\*

- CRAB, TUNA, HAMACHI, SALMON  
AVOCADO, CRISPY ONION · 28

### VEGETABLE ROLL

- AVOCADO, CUCUMBER, SPICY MISO  
LETTUCE, SESAME SEEDS · 14

### OYSTERS

#### HAPPY SPOON\* (GF)

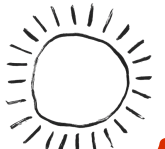
- UNI, IKURA, TOBIKO, OYSTER, PONZU  
CRÈME FRAÎCHE · 18  
ADD CAVIAR · 20

#### HOG ISLAND OYSTER SHOOTER\* (GF)

- DIANE MINA'S ORIGINAL MIX, VODKA, CHILI SALT  
· 14 EACH

#### ½ DOZEN HOG ISLAND OYSTERS\* (GF)

- CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE  
TABASCO · 28



# Diane's Bloody Mary Brunch

## SIGNATURE BLOODY MARYS

ALL BLOODY MARYS ARE GARNISHED WITH  
Peppadew Pepper, Cornichon Pickle, Manchego Cheese  
Spanish Queen Olive with Pimento, Celery, Lemon

### UP YOUR PROTEIN + 5

Salami, Chicharron, Maple Candied Bacon

#### DIANE'S CLASSIC 19

Diane's Original Mix - Hanson of Sonoma Vodka

#### THE BLOODY MARIA 19

Dirty Diane's Jalapeno Mix - Tequila

#### THE BUNGALOW BLOODY 19

Diane's Original Mix - Bourbon

#### THE DIRTY DIANE 19

Dirty Diane's Jalapeno Mix - Mezcal

#### THE UMAMI BLOODY 19

Diane's Original Mix - Sake

#### SPIRIT-FREE 12

Diane's Original and Dirty Diane's Jalapeno Mix  
Fresh Lemon

#### MAMA'S MICHELADA 19

Diane's Original Mix - Mexican Lager

## SIGNATURE COCKTAILS

#### DIANE'S SURPRISE 19

Coconut Rum, Pineapple, Cranberry Float

#### MAMA MINA'S CITRUS MARGARITA 21

Espolon Blanco, Lemon, Grapefruit, Orange

#### TURMERIC ELIXIR COCKTAIL 19

Espolon Blanco, Ginger, Cayenne, Tajin

#### G.B.U. 14

The Good, The Bad & The Ugly

3 - 2 oz. Shot Cocktail

Tequila, Diane's Original Mix, Mexican Lager



DIANE'S ORIGINAL  
BLOODY MARY MIX

Signature Recipe

DIRTY DIANE'S  
JALAPENO MARY MIX

Hot & Spicy

## BRUNCH PRIX FIXE

\$49 PER PERSON

### APPETIZER (SELECT ONE)

#### MARINATED BROKAW AVOCADO TOAST

PICKLED FARMER'S MARKET VEGETABLES  
SCHUG, KATAIFI

#### PETITE SCONES (3EA)

DIANE'S SELECTION, LEMON CURD, WHIPPED BUTTER

#### STRAUS FAMILY CREAMERY YOGURT PARFAIT

WILD BERRY COMPOTE, ALMOND GRANOLA

#### BUTTER LETTUCE & HEARTS OF PALM SALAD (V, GF)

RUBY GRAPEFRUIT, BROKAW AVOCADO  
RADISH, DIJON VINAIGRETTE

#### PETITE ROMAINE CAESAR SALAD

ONION CREMA, PARMESAN, TRUFFLE VINAIGRETTE

#### TEMPURA MAITAKE MUSHROOMS (GF)

YUZU AÏOLI, TOGARASHI

#### JALAPEÑO LOBSTER TOAST

GINGER AÏOLI, TOGARASHI, CILANTRO

#### JIDORI CHICKEN KARAAGE

AONORI, SRIRACHA MAYO  
TAMARI PICKLED CUCUMBERS

#### ALL SPICED SQUASH SOUP (V)

BUTTERNUT SQUASH, SOURDOUGH CROUTONS

#### MICHAEL MINA'S AHI TUNA TARTARE\*(TS)

#### SUPPLEMENT · 18

GARLIC, ASIAN PEAR, PINE NUTS  
MINT, HABANERO-SESAME OIL

## ENTRÉES & EGGS (SELECT ONE)

#### SHAKSHUKA\*

SPICY TOMATO & PEPPER STEW, POACHED FARM EGGS  
TOASTED SOURDOUGH

#### BUNGALOW BENEDICT\*

MODEL BAKERY ENGLISH MUFFIN, CANADIAN BACON  
BREAKFAST POTATOES, HOLLANDAISE  
SUBSTITUTE SALMON GRAVLAX · 7

#### CRÈME BRÛLÉE FRENCH TOAST

VANILLA BEAN MASCARPONE, CANDIED PISTACHIOS  
SEASONAL BERRY COMPOTE

#### DBM DOUBLE DOUBLE BURGER\*

AMERICAN CHEESE, CARAMELIZED ONIONS  
PICKLE, SECRET SAUCE, MUSTARD GRILLED BUN

#### STEAK & EGGS\* (GF)

HANGER STEAK, EGGS ANY STYLE, BREAKFAST POTATOES

#### L.I.E (LONG ISLAND EGG) SANDWICH\*

DOUBLE EGG, HAM, POPPY SEED KAISER ROLL  
BREAKFAST POTATOES

#### GINGER-SCALLION BRICK CHICKEN (GF)

SCHMALTZ SEASONED RICE  
CHILI-GARLIC CRUNCH CUCUMBERS

#### STEAK FRITES AU POIVRE\*

#### SUPPLEMENT · 35

8OZ FILET MEDALLIONS  
HORSE RADISH-CRUSTED PORTABELLA MUSHROOM

#### TOMATO-GINGER GLAZED SALMON\*

SAFFRON COUSCOUS, BLISTERED CHERRY TOMATOES  
DILL YOGURT ESPUMA

#### MICHAEL MINA'S LOBSTER POT PIE (TS)

#### SUPPLEMENT · 85

WHOLE MAINE LOBSTER, TRUFFLE-LOBSTER BISQUE  
SEASONAL VEGETABLES

#### CHAMPAGNE BATTERED FISH & CHIPS

PICKLED KETCHUP, TARTAR SAUCE, CHARRED LEMON

Gluten Free, GF | Vegan, V | Tableside, TS

\*served raw or undercooked or contain raw or undercooked ingredients  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your  
risk of foodborne illness

for parties of 6 or more, a 20% gratuity will be added to the check

