

PLANT POWERED LUNCH

STARTER + MAIN | \$28 PER PERSON | MON-FRI, 11:30AM-3PM

STARTERS choice of one

SPICY TUNA ROLL

ahi watermelon, avocado, toasted coconut

DRAGON ROLL GF

tempura broccoli, spinach, avocado, spicy unagi

TORCHED & PRESSED GF

avocado, miso truffle glaze

SUMMER ROLLS GF

cilantro, thai basil, carrot, papaya, tofu, peanut sauce, nuoc cham

CRISPY RICE GF

spicy ahi watermelon, avocado

BANG BANG BROCCOLI GF

sweet chili, peanut sauce

CHICK'N FRIED MUSHROOMS GF

nuoc cham

JAPANESE SWEET POTATOGF

torched miso, kimchi, cilantro, thai basil

AVOCADO BEETROOT TARTARE GF

pine nuts, citrus soy, sesame, cilantro, taro chips

MAINS choice of one

CAESAR SALAD GF

lettuce, mushroom bacon, nooch, sesame

POKE BOWL GF

ahi watermelon, carrot salmon, pickled cucumber, chick'n fried mushrooms, mushroom bacon, gomaе, avocado, spicy mayo, unagi

LETTUCE WRAPS GF

gochujang brussels sprouts, tofu, sesame, pickled ginger

UDON NOODLES

truffle mushroom cream

SPAGHETTINI CARBONARA

mushroom bacon, smoked tempeh, cracked pepper, nooch

SPICY RIGATONI

tomato rosé sauce, cashew mozzarella, nooch, calabrese chili

HOUSE BURGER

choice of fries or side salad
cheese, mushroom bacon, lettuce, tomato, pickles, onion, secret sauce

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein)

9

CRISPY OR BLACKENED TOFU (12g protein) GF

5

STEAK (12g protein)

9

SIDES

TRUFFLE FRIES GF

9

nooch, chives

GF gluten friendly

contains nuts

Service Charge: An 18% service charge will be added to parties of 6 or more guests. Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen, so cross-contact may occur. Please tell your server about allergies. To keep every dish true to its bold flavor, we kindly decline modifications.