

PLANT POWERED LUNCH

STARTER + MAIN | \$28 PER PERSON

Monday - Friday, 11am - 4pm

STARTERS choice of one

SPICY TUNA ROLL

ahi watermelon, avocado, toasted coconut

GF DRAGON ROLL

tempura broccoli, spinach, avocado, spicy unagi

GF TORCHED & PRESSED

avocado, miso truffle glaze

GF SUMMER ROLLS

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

GF CRISPY RICE

spicy ahi watermelon, avocado

GF BANG BANG BROCCOLI

sweet chili, peanut sauce

GF CHICK'N FRIED MUSHROOMS

nuoc cham

GF TATER TOTS

torched miso, kimchi, korean chili flake, cilantro, thai basil

GF AVOCADO LIME TARTARE

beetroot tuna, pine nuts, capers, citrus soy, sesame, cilantro, taro chips

MAINS choice of one

GF CAESAR SALAD

lettuce, mushroom bacon, nooch, sesame

GF POKE BOWL

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

GF LETTUCE WRAPS

gochujang brussels sprouts, tofu, sesame, pickled ginger

UDON NOODLES

truffle mushroom cream

SPAGHETTINI CARBONARA

mushroom bacon, smoked tempeh, cracked pepper, nooch

GF 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

GF CRISPY OR BLACKENED TOFU (12g protein) 5

STEAK (12g protein) 9

SIDES

GF TRUFFLE FRIES 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.