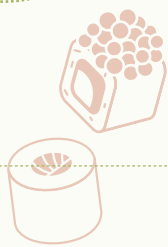


SUSHI



NIGIRI 2 PIECES | 6

GF UNAGI EGGPLANT
miso truffle

GF AHI WATERMELON
ginger, citrus soy

HAND ROLLS | 7

GF SPICY TUNA
ahi watermelon, avocado, toasted coconut

GF UNI SWEET POTATO
avocado, unagi, potato straws, gochujang mayo, chili salt

GF SPICY CRAB
hearts of palm, spicy mayo, ponzu

GF CRISPY MUSHROOM
wasabi, avocado, gochujang, pickled ginger, unagi

MAKI ROLLS

GF AVOCADO CUCUMBER 10
miso mayo

GF FIRECRACKER 17
japanese sweet potato, avocado, unagi, potato straws, gochujang mayo, chili salt

SPICY TUNA 15
ahi watermelon, avocado, toasted coconut

GF VOLCANO 18
heart of palm crab, avocado, cucumber, sesame, crispy sweet potato, gochujang mayo

GF RED DRAGON 17
carrot salmon, avocado, pickled watermelon, masago, spicy mayo

GF TORCHED & PRESSED 17
avocado, miso truffle glaze

GF DRAGON 16
tempura broccoli, spinach, avocado, unagi

SNACK & SHARE

KIMCHI BAOS 12
chick'n fried mushrooms, gochujang, pickles

GF SUMMER ROLLS 11
cilantro, thai basil, carrot, papaya, tofu, peanut sauce, nuoc cham

GF CRISPY RICE 15
spicy ahi watermelon, avocado

GF BANG BANG BROCCOLI 16
sweet chili, peanut sauce

CRISPY GYOZA 16
cabbage, carrot, cilantro, mushroom, chili soy

GF CHICK'N FRIED MUSHROOMS 16
sweet chili sauce

GF 1,000 LAYER CRISPY POTATOES 15
caviar, sour cream, chives

GF JAPANESE SWEET POTATO 15
torched miso, kimchi, furikake, cilantro, thai basil

GF CAULIFLOWER WINGS 16
crispy cauliflower, sweet chili mayo, sesame, unagi

GF AVOCADO BEETROOT TARTARE 17
lime, pine nuts, capers, citrus soy, sesame, cilantro, taro chips

SIGNATURES

GF TRUFFLE FRIED RICE 22
mushroom bacon, peas, egg

GF THAI LETTUCE WRAPS 23
shiitake mushrooms, tofu, lemongrass, crispy rice noodles, cilantro, nuoc cham

GF GENERAL D'S CAULIFLOWER 20
peppers, tofu, pineapple, sesame, sweet chili

GF BEEF & BROCCOLI 25
wok seared shiitake 'steak', tofu, scallion, sesame

SALADS & BOWLS

GF BABY GEM GREEN GODDESS 15
super seed crunch, tofu feta, microgreens

GF KELP CAESAR 18
kelp noodles, kale, mushroom bacon, almond parmesan, nori, sesame, miso

GF WAFU CRUNCH SALAD 17
cabbage, avocado, cashews, sesame ginger dressing, crispy wontons

GF AL PASTOR BOWL 18
chipotle rice, pinto beans, grilled pineapple, pickled jalapeno, potato chorizo, avocado, pico de gallo, green goddess dressing

GF POKE BOWL 20
ahi watermelon, carrot salmon, chick'n fried mushrooms, pickled cucumber, mushroom bacon, gomae, avocado, spicy mayo, unagi

ADDITIONAL PROTEIN

steak +10
(19g protein)

GF crispy or blackened tofu +5
(12g protein)

crispy chick'n cutlet +9
(18g protein)

GF avocado +4
(2g protein)

GF SINGAPORE NOODLES 22
curry, kale, peppers, cilantro, thai basil, lime

DAN DAN NOODLES 22
szechuan kamut, gai lan, coconut milk, sesame, cilantro

UDON NOODLES 24
truffle mushroom cream

KOREAN CHICK'N SANDWICH 23
kimchi, gochujang mayo, unagi, slaw, cilantro

JAPANESE STEAK 33
sweet potato, furikake, chimichurri

GF gluten friendly contains nuts

We offer a plant-based menu. Please note that our kitchen utilizes nuts, wheat, and soy. As much as we strive to prevent cross-contamination, we kindly ask guests with allergies to inform us.