

# PLANT POWERED LUNCH

\$28 per person

## 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, gomaes, 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.