

PLANT POWERED LUNCH

STARTER + MAIN | \$28 PER PERSON

Monday - Friday, 11am - 4pm

STARTERS choice of one

GF TORCHED & PRESSED

avocado, miso truffle glaze

GF RED DRAGON ROLL

carrot salmon, avocado, pickled watermelon, masago, spicy mayo

CROQUETAS

mushroom bacon, cashew mozzarella, cilantro, garlic aioli

GF SUMMER ROLLS

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

GF JAPANESE EGGPLANT

miso glazed, scallion, sesame

GF AVOCADO LIME TARTARE

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

GF SWEET POTATO

cocojune, olive oil, tajin

GF CRISPY RICE

spicy ahi watermelon, avocado

GF CREAMY MEXICAN BEAN SOUP

tortilla, corn, guajillo, cilantro, lime

MAINS choice of one

GF CAESAR SALAD

romaine, mushroom bacon, nooch, sesame, pumpkin seeds

WAFU CRUNCH SALAD

cabbage, avocado, sesame ginger dressing, crispy wontons

GF AL PASTOR BOWL

chipotle rice, pinto beans, grilled pineapple, pickled jalapeño, potato chorizo, avocado, pico de gallo

GF POKE BOWL

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

STEAK LETTUCE WRAPS

slaw, thai basil, cilantro, crispy noodles, nuoc cham

QUESABIRRIA

mushrooms, cheese, red chili broth, cilantro lime

UDON NOODLES

truffle mushroom cream

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.