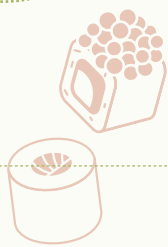


SUSHI



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

 **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

CHILI CRAB NOODLES 22
hearts of palm, jackfruit, bok choy sesame, doubanjiang sauce, 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.