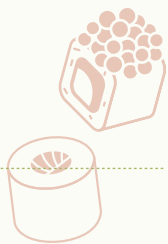


SUSHI



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 HAND ROLL
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

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

GF CLASSIC GUACAMOLE 15
pico de gallo, sikil pak, cilantro, lime, chips

GF MAITAKE MUSHROOMS 15
ancho bbq sauce, chimichurri

GF JAPANESE EGGPLANT 15
hot honey, salsa macha, cilantro

GF BLACK GARLIC TOFU 15
tamari, sesame, scallions

GF CHICK'N FRIED MUSHROOMS 16
sweet chili sauce

BAJA MUSHROOM TACO 15
pico de gallo, cilantro, crema

GF CROQUETAS 17
mushroom bacon, cashew mozzarella, cilantro, garlic aioli

GF CRISPY RICE 15
spicy ahi watermelon, avocado

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

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

GF BANG BANG BROCCOLI 16
sweet chili, peanut sauce

GF QUESO FUNDIDO 19
cashew mozzarella, salsa macha, tortilla chips

HANDHELDS

served with choice of caesar, baby gem green goddess or fries

HOUSE BURGER 19
cheese, mushroom bacon, lettuce, tomato, pickles, onion, secret sauce

CRISPY MUSHROOM CAESAR WRAP 19
avocado, lettuce, chick'n fried mushrooms, mushroom bacon, red onion

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

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)

SIGNATURES



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

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

UDON NOODLES 24
truffle mushroom cream

JAPANESE STEAK 33
sweet potato, furikake, chimichurri

GF gluten friendly GF 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.