

PLANT POWERED LUNCH

STARTER + MAIN | \$28 PER PERSON | MON-FRI, 11AM-4PM

STARTERS choice of one

SPICY TUNA ROLL

ahi watermelon, avocado, toasted coconut

DRAGON ROLL GF

tempura broccoli, spinach, avocado, unagi

TORCHED & PRESSED GF

avocado, miso truffle glaze

SUMMER ROLLS GF

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

CRISPY RICE GF

spicy ahi watermelon, avocado

BANG BANG BROCCOLI GF

sweet chili, peanut sauce

STEAMED EDAMAME DUMPLINGS

chili oil, black vinegar

CHICK'N FRIED MUSHROOMS GF

nuoc cham

JAPANESE SWEET POTATO GF

torched miso, kimchi, cilantro, thai basil

MAINS choice of one

PACIFIC PAD THAI

green papaya, kelp noodles, crispy shallots, bbq shiitake mushrooms

CAESAR SALAD GF

lettuce, mushroom bacon, nooch, sesame

POKE BOWL GF

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

TRUFFLE FRIED RICE GF

mushroom bacon, peas, egg

BEEF & BROCCOLI GF

wok seared shiitake 'steak', tofu, sesame

UDON NOODLES

truffle mushroom cream

SINGAPORE NOODLES GF

curry, cabbage, peppers, cilantro, thai basil, lime

KOREAN CHICK'N SANDWICH

choice of tater tots or caesar kimchi, gochujang mayo, unagi, slaw, cilantro

SIDES

WOK FRIED BOK CHOY GF

8

sesame ponzu

BLISTERED SUGAR SNAP PEAS

10

hoisin, creamy tahini sauce

CHILLED GREEN BEANS

8

wasabi mayo, unagi sauce, crispy shallots

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET

9

(18g protein)

CRISPY OR BLACKENED TOFU GF

5

(12g protein)

STEAK

9

(12g protein)

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. To keep every dish true to its bold flavor, we kindly decline modifications.