PLANTA

PLANT POWERED LUNCH

STARTER + MAIN | $28 PER PERSON | MON-FRI, 11:00AM-4:00PM

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

CAESAR SALAD GF
lettuce, mushroom bacon, nooch, sesame

WAFU CRUNCH SALAD
cabbage, avocado, sesame ginger dressing, crispy wontons

POKE BOWL GF
ahi watermelon, carrot salmon, pickled cucumber, chick'n fried mushrooms, mushroom bacon, gomae, 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

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET 9
(18g protein)

CRISPY OR BLACKENED TOFU GF 5
(12g protein)

STEAK 9
(12g protein)

SIDES

WOK FRIED BOK CHOY GF 8
sesame ponzu

GENERAL D'S CAULIFLOWER GF 12
peppers, pineapple, sesame, sweet chili

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.