

# PLANT POWERED LUNCH

\$28 per person

## 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, gomae, 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

nooch, chives

9

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.