SNACK & SHARE

CREAMY MEXICAN BEAN SOUP GF — 9
tortilla, corn, guajillo, cilantro, lime

CLASSIC GUACAMOLE GF — 15
pico de gallo, cilantro, lime, chips

FULLY LOADED NACHOS GF 🥜 — 19
cashew mozzarella, refried black beans, pickled jalapeños, pico de gallo, cilantro, guacamole

QUESO FUNDIDO GF 🥜 — 19
cashew mozzarella, salsa macha, tortilla chips, crudite

CROQUETAS 🥜 — 17
mushroom bacon, cashew mozzarella, cilantro, garlic aioli

CHICK'N FRIED MUSHROOMS GF — 16
nuoc cham

1,000 LAYER CRISPY POTATOES GF — 13
caviar, sour cream, chives

AVOCADO BEETROOT TARTARE GF 🥜 — 17
lime, pine nuts, citrus soy, sesame, cilantro, taro chips

SMOKY HARISSA CAULIFLOWER GF — 16
bbq mushroom bacon, creamy tahini sauce

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

COASTAL CRUNCH ROLLS GF 🥜 — 15
spicy hearts of palm, avocado, peanut sauce

ZUCCHINI CHIPS GF — 14
tzatziki sauce, chili bomba

STEAMED EDAMAME DUMPLINGS — 15
chili oil, black vinegar

BANG BANG BROCCOLI GF 🥜 — 16
sweet chili, peanut sauce

SUSHI

SIGNATURE NIGIRI 6 PIECES GF — 16
unagi eggplant, ahi watermelon

MAKI ROLLS

FIRECRACKER GF — 17
japanese sweet potato, avocado, potato straws, unagi, gochujang mayo, chili salt

TORCHED & PRESSED GF — 17
avocado, miso truffle glaze

CRISPY RICE GF — 15
spicy ahi watermelon, avocado

GF gluten friendly 🥜 contains nuts

SALADS

CAESAR GF — 15
romaine, mushroom bacon, nooch, sesame, pumpkin seeds

WATERMELON & TOFU FETA GF — 15
castelvetrano olives, baby cucumbers, preserved lemon, basil

PEKING DUCK SLAW GF — 19
green papaya, kelp noodles, bbq shiitake mushrooms, crispy shallots

WAFU CRUNCH — 17
cabbage, avocado, sesame ginger dressing, crispy wontons

ROBATA

JAPANESE EGGPLANT GF — 14
miso glazed, scallion, sesame

CALIFORNIA ARTICHOKE GF limited availability — 19
lime crema, martajada sauce

SWEETCORN ESQUITES GF — 14
lime mayo, salsa macha

JAPANESE SWEET POTATO GF — 14
torched miso, kimchi, cilantro, thai basil

SIGNATURES

POKE BOWL GF — 22
ahi watermelon, unagi eggplant, spicy hearts of palm, chick'n fried mushrooms, pickled cucumber, mushroom bacon, avocado, spicy mayo

AL PASTOR BOWL GF — 20
chipotle rice, pinto beans, grilled pineapple, pickled jalapeño, potato chorizo, avocado, pico de gallo

STEAK LETTUCE WRAPS — 27
slaw, thai basil, cilantro, crispy noodles, nuoc cham

PERI PERI KEBABS GF — 25
marinated tofu, mushrooms, peppers, onions, chickpeas, tahini sauce

QUESABIRRIA GF 🥜 — 25
creamy cashew mozzarella, mushrooms, birria consomé, cilantro

HOUSE BURGER choice of fries or side caesar — 22
cheese, mushroom bacon, lettuce, tomato, pickles, onion, secret sauce

UDON NOODLES fresh shaved black truffle +$15 — 24
truffle mushroom cream

SIDES

SUNOMONO SALAD — 10
baby cucumbers, tomatoes, avocado, sesame ponzu, crispy wontons

LOADED FRIES GF — 12
chipotle mayo, lime mayo, martajada salsa, pico de gallo, pickled jalapeños

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein) — 9
CRISPY OR BLACKENED TOFU (12g protein) GF — 5
AVOCADO (2g protein) GF — 4
STEAK (12g protein) — 9

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.