

PLANT POWERED LUNCH

STARTER + MAIN | \$28 PER PERSON

Monday - Friday, 11am - 4pm

STARTERS choice of one

GF MISO SOUP

tofu, wakame, bok choy, sesame

SPICY TUNA ROLL

ahi watermelon, avocado, toasted coconut, panko

GF DRAGON ROLL

tempura broccoli, spinach, avocado, unagi

GF TORCHED & PRESSED

avocado, miso truffle glaze

GF 🥜 SUMMER ROLLS

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

GF CRISPY RICE

spicy ahi watermelon, avocado

GF 🥜 BANG BANG BROCCOLI

sweet chili, peanut sauce

GF CHICK'N FRIED MUSHROOMS

nuoc cham

GF TATER TOTS

torched miso, kimchi, koren chili flake, cilantro, thai basil

MAINS choice of one

GF JAPANESE SALAD

kelp noodles, wakame, cucumber, sesame, ponzu

GF CAESAR SALAD

lettuce, mushroom bacon, nooch, sesame

GF POKE BOWL

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

GF TRUFFLE FRIED RICE

mushroom bacon, peas, egg

GF BEEF & BROCCOLI

wok seared shiitake 'steak', tofu, sesame

UDON NOODLES

truffle mushroom cream

GF SINGAPORE NOODLES

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

KOREAN CHICK'N SANDWICH

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

SIDES

GF WOK FRIED BOK CHOY

sesame ponzu

8

GF BRUSSELS SPROUTS

sambal, mint, tempura bits

10

GF CURRY BEANS & LENTILS

(18g protein)

8

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET

(18g protein)

9

GF CRISPY OR BLACKENED TOFU

(12g protein)

5

STEAK

(12g protein)

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.