

SNACK & SHARE

1,000 LAYER CRISPY POTATOES GF	13
caviar, sour cream, chives	
AVOCADO BEETROOT TARTARE GF 	17
pine nuts, citrus soy, sesame, cilantro, taro chips	
SPINACH & ARTICHOKE DIP GF 	19
cashew mozzarella, tortilla chips	
SUMMER ROLLS GF 	15
cilantro, thai basil, pickled carrots, papaya, tofu, peanut sauce, nuoc cham	
KIMCHI BAOS GF	12
chick'n fried mushrooms, gochujang	
CRISPY RICE GF	11
spicy ahi watermelon, avocado	
JAPANESE SWEET POTATO GF	13
torched miso, kimchi, cilantro, thai basil	
BANG BANG BROCCOLI GF 	16
sweet chili, peanut sauce	
CHICK'N FRIED MUSHROOMS GF	15
nuoc cham	

SUSHI

NIGIRI 2 PIECES	
UNAGI EGGPLANT GF	7
miso truffle	
AHI WATERMELON GF	7
ginger, citrus soy	
MAKI ROLLS	
SPICY TUNA	15
ahi watermelon, avocado, toasted coconut	
RAINBOW ROLL GF	18
ahi watermelon, avocado, crispy mushrooms, slaw, tempura bits	
RED DRAGON GF	17
carrot salmon, pickled watermelon, avocado, masago, spicy mayo	
DRAGON GF	16
tempura broccoli, spinach gomaе, avocado, unagi	
FIRECRACKER GF	17
sweet potato, avocado, potato straws, unagi, gochujang mayo, chili salt	
VOLCANO GF	18
heart of palm crab, avocado, sesame, gochujang mayo	
TORCHED & PRESSED GF	17
avocado, miso truffle glaze	

GF gluten friendly  contains nuts

SALADS

CAESAR GF	15
romaine, mushroom bacon, nooch, sesame, pumpkin seeds	
WAFU CRUNCH	17
cabbage, avocado, sesame ginger dressing, crispy wontons	
POKE BOWL GF	20
ahi watermelon, carrot salmon, chick'n fried mushrooms, avocado, pickled cucumber, mushroom bacon, gomaе, spicy mayo, unagi	
PIZZA	
VODKA 	22
tomato cream, cashew mozzarella, basil pesto, chili bomba	
HAWAIIAN 	22
bbq sauce, cashew mozzarella, pineapple, smoked tempeh, red onion, pickled jalapenos, ranch	
PEPPERONI 	20
tomato sauce, cashew mozzarella	
CALZONE SUPREME 	22
cashew mozzarella, pepperoni, mushroom bacon, potatoes, marinara sauce	

SIGNATURES

LETTUCE WRAPS GF	23
gochujang brussels sprouts, tofu, pickled ginger, sesame	
SPICY RIGATONI 	23
tomato rosé sauce, cashew mozzarella, nooch, calabrese chili	
SPAGHETTINI CARBONARA	22
mushroom bacon, smoked tempeh, cracked pepper, nooch	
UDON NOODLES	24
truffle mushroom cream	
EGGPLANT ROLLATINI GF 	24
tofu ricotta, spinach, broccolini, cashew mozzarella	
HOUSE BURGER choice of fries or side salad	22
cheese, mushroom bacon, lettuce, tomato, pickles, onion, secret sauce	

SIDES

TRUFFLE FRIES GF	9
nooch, chives	
BROCCOLINI GF	10
garlic, capers, calabrian chili	
SUNOMONO SALAD	10
baby cucumbers, tomatoes, avocado, sesame ponzu, crispy wontons	

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.