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 🥜 — 11
cilantro, thai basil, pickled carrots, papaya, tofu, peanut sauce, nuoc cham

KIMCHI BAOS — 12
chick'n fried mushrooms, gochujang

CRISPY RICE GF — 14
spicy ahi watermelon, avocado

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

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

CHICK'N FRIED MUSHROOMS GF — 16
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 gomae, 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, gomae, 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

SPICY PEPPERONI PIZZA 🥜 — 21
tomato, cultured mozzarella, calabrian chile, oregano, hot agave, almond parm, basil

CALZONE SUPREME 🥜 — 22
cashew mozzarella, pepperoni, mushroom bacon, potatoes, marinara sauce

SIGNATURES

THAI LETTUCE WRAPS GF — 23
shiitake mushrooms, tofu, lemongrass, crispy rice noodles, cilantro, nuoc cham

SPICY RIGATONI 🥜 — 23
tomato rosé sauce, cashew mozzarella, nooch, calabrese chili

SPAGHETTINI CARBONARA — 22
mushroom bacon, smoked tempeh, cracked pepper, nooch

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

EGGPLANT ROLLATINI GF 🥜 — 24
tofu ricotta, spinach, broccolini, cashew mozzarella

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

SIDES

TRUFFLE FRIES GF — 9
nooch, chives

BROCCOLINI GF — 10
garlic, capers, calabrian chili

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.