

GLUTEN FREE

small plates

MALAYSIAN CHILI WINGS coconut milk marinade + pineapple, ginger, lemongrass & chili sauce | 14

CURRY SHRIMP yellow curry, thai chili, thai basil | 14 ADD: [rice | 3]

MANGO SUMMER ROLLS avocado, mango, red bell pepper, cucumber, lettuce, jalapeños, mint, cilantro, served with nuoc cham | 10.5

SALMON CARPACCIO lime and lemongrass zest, truffle oil, micro greens | 15.5

FRESH SUMMER ROLLS shrimp, fresh herbs, lettuce, vermicelli, nuoc cham | 10.5

TOFU SUMMER ROLLS tofu, fresh herbs, lettuce, vermicelli, bean sprouts, nuoc cham | 8

salads

ASIAN CRUNCH SALAD | 11.5

cabbage, red onions, pickled carrots, cilantro, sweet lime dressing
CHOICE OF: [tofu] ADD: [chicken | 4] or [shrimp | 5] or seared salmon | 7]

GREEN PAPAYA SALAD | 13.5

green papaya, cabbage, pickled carrots, jalapeño, peanuts, thai basil, sweet lime vinaigrette
CHOICE OF: [tofu] ADD: [chicken | 4] or [shrimp | 5] or seared salmon | 7]

VIETNAMESE NOODLE SALAD | 14.5

cold vermicelli noodles, lettuce, pickled carrots, cucumber, bean sprouts, cilantro, nuoc cham
ADD: [tofu | 3] or [chicken | 4] or [shrimp | 7]

makimono

PHILADELPHIA* salmon, avocado, cream cheese | 11

RAINBOW* salmon, tuna, yellowtail, shrimp, avocado, cucumber | 17

LEMON* salmon, shrimp, avocado, lemon aioli | 16

JERSEY* tuna, yellowtail, spicy salmon, avocado, cucumber, spicy mayo | 17.5

FUTOMAKI avocado, spring mix, bell pepper, cucumber | 16.5

SPICY TUNA* spicy tuna, cucumber, scallions, spicy aioli | 15.5

SALMON* | 10 **TUNA*** | 10

SALMON & AVOCADO AIOLI* | 9/11

**YELLOWTAIL WITH KEWPIE AIOLI
& SCALLION*** | 10/12

SALMON & LEMON AIOLI* | 9/11

AVOCADO | 7/9

KAPPA | 7/9

TUNA & SPICY MASAGO AIOLI* | 10/12

PICKLED RADISH | 7/9

maki / temaki

noodles + rice

PHO | 17.5

vermicelli bean sprouts, cilantro, thai basil, scallions, beef broth

CHOICE OF: [rare beef*] or [shredded chicken] or [rare beef & shredded chicken | 4]
ADD: [shrimp | 5] or [poached egg | 2*]

CURRY LAKSA | 24.5 🌶️

shredded chicken, bun rice noodles, shredded cucumber, thai basil, baby bok choy,
spicy coconut broth ADD: short rib | 5] or [salmon | 7] or [shrimp | 5] or [poached egg | 2*]

THAI GREEN CURRY | 20.5

zucchini, bell peppers, mushroom mix, onions, bamboo shoots, coconut milk, thai
basil, lemongrass, steamed rice CHOICE OF: [chicken] or [tofu] or [shrimp | 5]

*Items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

VEGAN

small dishes

CRISPY EDAMAME SPRING ROLLS | 11.5
mixed vegetables, lettuce bed, ginger miso

TEMPURA VEGGIES | 12
tempura fried kabocha pumpkin, sweet potato, zucchini, shitake mushroom, onions & carrots, tentsuyu sauce

TOFU SUMMER ROLLS | 8
tofu, fresh herbs, lettuce, vermicelli, bean sprouts, ginger miso

MANGO SUMMER ROLLS | 10.5
fresh herbs, avocado, mango, red bell peppers, cucumber, lettuce, jalapeños, peanut sauce

salads

ASIAN CRUNCH | 11.5
cabbage, red onions, crispy onions, crispy tofu, pickled carrots, cilantro, ginger miso dressing

VIETNAMESE NOODLE | 14.5
vermicelli noodles, lettuce, pickled carrots, cucumber, bean sprouts, cilantro, edamame spring roll, ginger miso dressing ADD: [tofu | 2]

CUCUMBER | 6/8

KANPYO | 7/9

AVOCADO | 7/9

PICKLED RADISH | 7/9

maki / temaki

pressed sushi

AVOCADO & PICKLED RADISH | 10
INARI TOFU WITH GINGER & SCALLION | 11.5

makimono

FUTOMAKI | 16.5
avocado, cucumber, spring mix, bell pepper, yamagobo, kanpyo

CRISPY VEGETABLE | 16.5
avocado, yamagobo, kanpyo, pickled radish, bell peppers, cucumber, jalapeño, tempura fried

TOFU ROLL | 16.5
crispy tofu, avocado, cucumber, yamagobo, topped with seaweed salad

BUDDHA ROLL | 15.5
inari, kanpyo, mango, bell peppers, cucumber, yamagobo, avocado

We are not a gluten-free or vegan restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize that from happening. Patrons are encouraged to consider this information in light of their individual requirements and needs.