

BUILD YOUR

# own bowl

regular (1 scoop) \$11.25 | large (2 scoop) \$14.35



STEP 1

## bases (check one)

*all bases are gluten free*

- jasmine rice
- bamboo rice (+ \$1.20)
- spring mix
- jasmine rice & spring mix
- cauliflower rice (+ \$2.00)
- jasmine & cauliflower rice (+ \$1.00)
- seaweed salad (+ \$3.50)



STEP 2

## proteins (check one)

- shrimp
- antibiotic-free chicken
- organic tofu

(additional scoops \$2.95 each)

**PREMIUM +\$1**

- ahi tuna
- japanese yellowtail
- faroe island salmon
- ceviche
- spicy tuna

(additional scoops \$3.95 each)



STEP 3

## sides (check one)

- edamame
- seaweed salad
- krab salad
- pineapple
- avocado (+ \$1.00)

(additional scoops \$1.00 each)



STEP 4

## toppings (check up to four)

- green onion
- cucumber
- jalapeno
- carrots
- wasabi peas
- corn
- mandarin oranges
- watermelon radish
- pickled ginger
- broccoli
- snow peas
- kimchi
- sweet potato
- tobiko
- bean sprouts
- pickled beets

(extra toppings \$.50 each)



STEP 5

## sauces (check one) *gluten free soy sauce available*

- sesame shoyu**  
sesame oil blended with soy sauce
- spicy ponzu**  
citrus infused soy sauce with chili
- spicy korean pepper**  
fermented chili peppers organic agave, hint of sesame oil
- spicy ginger citrus**  
ginger, onions, tamari
- wasabi yuzu**  
citrus infused soy sauce blended with wasabi
- homemade spicy aiolo**  
made from farm fresh eggs, spicy and creamy
- ponzu**  
citrus infused soy sauce
- chili mustard**  
mustard and chili
- lemon basil**  
light, citrusy and refreshing

DON'T FORGET

## the extras

- hot miso soup \$3.00
- lobster roll \$18.95 (everyday) 2 for \$35.00 (tuesdays)
- mochi ice cream 2 for \$5.00
- fresh young coconut water \$5.00









SIGNATURE









# bowls

extra scoop of protein \$3.50

any bowl can be made **gluten free**, just substitute sauce

- aloha og**   
\$12.25  
ahi tuna, bamboo rice, seaweed salad, green onion, carrots, watermelon radish, ginger, fried onions, sesame seeds, sesame shoyu
- flaming jewel**   
\$10.95  
torched sweet potato, jasmine rice, carrots, cucumbers, broccoli, watermelon radish, sesame seeds, toasted coconut, ponzu
- ono**   
\$12.25  
yellowtail, jasmine rice, pineapple, green onion, jalapenos, carrots, snow peas, tobiko, spicy ponzu
- bubba**   
\$11.25  
shrimp, jasmine rice, krab salad, green onion, cucumbers, broccoli, wasabi peas, sesame seeds, spicy ginger citrus
- salmo**   
\$11.95  
faroe island salmon, jasmine rice, edamame, cucumbers, bean sprouts, jalapenos, tobiko, sesame seeds, ponzu
- green**   
\$11.55  
tofu, bamboo rice, edamame, carrots, broccoli, wasabi peas, cucumbers, sesame seeds, wasabi yuzu

## DELUXE BOWLS

- fcpc**    
\$15.95  
ahi tuna, faroe island salmon, bamboo rice, edamame, green onion, cucumbers, watermelon radish, fried onions, toasted coconut, tobiko, ponzu
- surf & turf**    
\$14.95  
antibiotic-free chicken, shrimp, jasmine rice, avocado, carrots, broccoli, bean sprouts, sesame seeds, spicy ginger citrus, spicy mayo
- keto salmon**   
\$15.95  
faroe island salmon, cauliflower rice, double avocado, green onion, cucumber, broccoli, sesame shoyu, kimchi, spicy mayo
- flaming tuna**   
\$13.35  
ahi tuna, jasmine rice, seaweed salad, green onion, jalapenos, snow peas, watermelon radish, ginger, fried onions, spicy korean pepper, sesame seeds, sesame shoyu, spicy mayo
- flying salmon**   
\$13.35  
faroe island salmon, bamboo rice, seaweed salad, avocado, jalapenos, watermelon radish, snow peas, kimchi, tobiko, fried onions, sesame seeds, spicy ponzu, spicy mayo
- chicken chirashi**   
\$11.95  
antibiotic-free chicken, jasmine rice, avocado, carrots, snow peas, cucumbers, broccoli, fried onions, chili mustard