

BUILD YOUR

own bowl

regular (1 scoop) 11.75 | large (2 scoops) 14.95



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

(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
- kimchi
- 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 and rice, 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

- fresh new england style lobster rolls
18.95 (every day)
2 for 35.00
- at-home lobster rolls pack
65.00
- at-home BYO poke pack
starting at 39.95
- hot miso soup
3.50
- mochi ice cream
2 for 5.00
- vegan ice cream
by Eat Me Ice Cream, 6.00
- assorted vegan & gluten-free cookies
by Blue Eyed Baker



SIGNATURE

bowls

extra scoop of protein 3.50

aloha og 

12.80

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

chicken chirashi 

12.25

antibiotic-free chicken, jasmine rice, avocado, carrots, snow peas, cucumbers, broccoli, fried onions, chili mustard

bubba 

11.95

shrimp, jasmine rice, krab salad, green onion, cucumbers, broccoli, wasabi peas, sesame seeds, spicy ginger citrus

salmo 

12.55

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  

16.55

ahi tuna, faroe island salmon, bamboo rice, edamame, green onion, cucumbers, watermelon radish, fried onions, toasted coconut, tobiko, ponzu

surf & turf  

15.25

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, purple cabbage, green onion, cucumber, broccoli, sesame shoyu, spicy mayo

flaming tuna 

13.75

ahi tuna, jasmine rice, seaweed salad, green onion, jalapenos, purple cabbage, watermelon radish, ginger, fried onions, spicy korean pepper, sesame seeds, sesame shoyu, spicy mayo

flying salmon 

13.75

faroe island salmon, bamboo rice, seaweed salad, avocado, jalapenos, watermelon radish, purple cabbage, kimchi, tobiko, sesame seeds, spicy ponzu, spicy mayo

hawaii 5-0 

13.95

spicy tuna, jasmine rice, greens, pineapple, avocado, green onion, sweet potato, jalapeño, sprouts, fried onion, toasted coconut, ponzu, spicy mayo

*spice it up with pickled ginger or spicy sauce - no charge
no substitutions please*