

VEGAN

SUNOMONO SALAD \$8

wakame, cucumber, microgreen with sweet ponzu sauce

FUTOMAKI \$14.50

avocado, cucumber, spring mix, bell pepper, yamagobo, kanpyo

TOFU ROLL \$16.50

inari, avocado, cucumber, yamagobo, topped with seaweed salad

BUDDHA ROLL \$15.50

mango, avocado, cucumber, yamagobo, inari, kanpyo

MAKI/TEMAKI

avocado \$7 / \$9

kappa (cucumber) \$6 / \$8

kanpyo (pickled gourd) \$7 / \$9

GLUTEN-FREE

BITES & BOWLS

NEW ZEALAND GREEN MUSSELS \$12

roasted with french cocktail sauce

SALMON CARPACCIO* \$15

lime & lemongrass zest, truffle oil, micro greens

SPICY SALMON BOWL* \$15.50

spicy salmon mixed with avocado, cucumber, spring mix, edamame, pickled carrots, served over sushi rice

SPICY TUNA BOWL* \$17

tuna, avocado, cucumber, spring mix, pickled carrots, spicy mayo, served over sushi rice

PRESSED SUSHI

SALMON AVOCADO* with lemon aioli \$15.50

SPICY TUNA* served with garlic aioli + serrano pepper \$15.50

HAMACHI* mixed yellowtail + japanese mayo with scallions \$14.50

SUSHI ROLLS

SPICY TUNA* spicy tuna, cucumber, scallions, spicy mayo \$14.50

BLOSSOM* spicy tuna, cucumber, topped with tuna, salmon, yellowtail, avocado, kimchi sauce green onion \$16.50

JERSEY* tuna, yellowtail, spicy salmon, avocado, cucumber, spicy aioli \$16.50

RAINBOW* salmon, tuna, yellowtail, shrimp, avocado, cucumber \$16.50

FUTOMAKI ROLL avocado, cucumber, spring mix, bell pepper \$14.50

LEMON* salmon, shrimp, avocado, lemon aioli \$15.50

We are not a gluten-free or vegan restaurant and cannot ensure that crosscontamination 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.

Credit card payments subject to a 3% processing fee

**These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*