# GLUTEN-FREE

## **BITES**

EDAMAME sea salt \$6
BLACKENED GROUPER TACOS \$13

blackened grouper, avocado, mango salsa, cajun aioli, cilantro, corn tortilla

SALMON CARPACCIO\* \$15.50

lime and lemongrass zest, truffle oil, micro greens

ZEN CAESAR SALAD \$12

chopped romaine, housemade caesar dressing, parmesan, freshly cracked black pepper

### **POKE BOWLS**

- served over sushi rice

SPICY SALMON\* \$18.50

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

SPICY TUNA\* \$18

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

#### PRESSED SUSHI

- sushi made by layering & pressing ingredients together into a mold, then cut into rectangles - served with sushi rice - SALMON AVOCADO\* topped with lemon, lemon aioli & scallions \$16.50
 SPICY TUNA\* cucumber topped with jalapeño, scallions & spicy aioli \$16.50
 HAMACHI\* mixed yellowtail + japanese mayo topped with scallions \$15.50

#### **SUSHI ROLLS**

SPICY TUNA\* spicy tuna, cucumber, scallions, spicy aioli \$15.50 GOLDEN\* spicy tuna, cucumber, topped with torched salmon, spicy mayo, masago, scallions \$17.50

BLOSSOM\* spicy tuna, cucumber, topped with tuna, salmon, yellowtail, avocado, mango, kimchi sauce, green onion \$17.50

JERSEY\* salmon, avocado, cucumber, topped with yellowtail, tuna, spicy aioli & scallions \$17.50

PHILADELPHIA\* salmon, avocado, cream cheese \$11

CURRY LAKSA shredded chicken, bun rice noodles, shredded cucumber, baby bok choy, cilantro + onion mix, served in a spicy coconut broth \$24 ADD ONS: shrimp \$4, seared salmon \$5, poached egg \$1.50