

VEGAN MENU

SALADS

- SPICY CARROT & AVOCADO**
Pickled cucumber, sourdough crouton 8
- ASIAN PEAR & APPLE**
Hearts of palm, tamarind, macadamia 9
- BUTTER LETTUCE**
Herbs, mango, coconut vinaigrette 10

SUSHI

- AVOCADO & SHIITAKE NIGIRI**
Smoked citrus soy, garlic soy caramel 5
- UME SHISO ROLL**
Pickled plums, cucumber 7
- GREENS & SEEDS ROLL**
Avocado, cucumber, herbs, pumpkin seed, sesame 8
- GRILLED SHIITAKE ROLL**
Scallion, avocado, butter lettuce, carrot sauce 8
- SWEET POTATO TEMPURA ROLL**
Spinach, ginger, sweet soy 8

DIM SUM

- EDAMAME**
Artisan black soy beans 6
- STEAMED ONION-GINGER BUNS**
Maple-chili glaze 6
- VEGETABLE TEMPURA**
Ponzu sauce 9
- CRISPY TOFU**
Smoked chili glaze, sweet and sour pineapple 8
- BBQ TEMPEH BUNS**
Korean barbecue sauce, steamed buns, citrus slaw 7

CHEFS RECOMMENDATIONS

- GINGERED MUSHROOMS**
Parsnip puree, Asian pear, jalapeno 13
- GOLDEN CURRY**
Sweet and sour mango, spiced cashew 9
- VEGETABLE UDON NOODLES**
Roasted peppers, spinach, ginger 12
- BIBIMBAP**
Koshihikari rice, kimchee, vegetables, kochujang, nori 14
- KOSHIHIKARI**
Steamed white rice from Niigata Prefecture, Japan 5

WOK FRIED

- BRUSSELS SPROUTS**
Chili, lime, mint 8
- GREEN BEANS**
Peanuts, sweet soy 7
- SALT & PEPPER TEMPEH**
Chili, ginger, nutritional yeast 9
- KIMCHEE FRIED RICE**
Negi, nori, sesame 8
- CHILI TOFU**
Candied walnuts, hearts of palm, scallion 12