

## Small

Edamame, togarashi (plant based) (gluten free) \$6  
Miso Soup, wakame, tofu, bonito (plant based) (gluten free) \$7  
Shishito Pepper, yuzu miso (plant based) \$14

## Fried

Vegetable (plant based) or Shrimp Tempura, ten dashi \$14 / \$16  
Chicken Kara-age, serrano mayo (gluten free) \$18  
Gochujang Cauliflower (plant based) \$16

## Buns

Mushroom Tempura Bao, miso mayo, pickle (plant based) \$12  
Chicken Bao Bun, szechuan mayo, pickle \$10  
Tofu Katsu Bao Bun, edamame, avocado (plant based) (vegetarian) \$10

## Salads

Greens, hemp seed furikake, miso vinaigrette (plant based) (gluten free) \$13  
Paper Thin Salad, asian slaw, orchard pear, plum soy (plant based) (gluten free) \$15

## Sushi

Nigiri, King Salmon | Ahi Tuna | Hamachi | Mackerel (2 pieces) (gluten free) \$10  
Sashimi, King Salmon | Ahi Tuna | Hamachi | Mackerel (2 pieces) (gluten free) \$9  
Vegetable Maki, fried kabocha squash, pickled, carrot, avocado, serrano, yuzu miso (plant based) (8 pieces) \$12  
Spicy Tuna Maki, spicy tuna, cucumber, crispy shallot, rayu oil (8 pieces) (gluten free) \$15  
Citrus Toro Negi, hamachi belly, scallions, lime juice (8 pieces) \$15

## Robata & Woodoven

Smoked Eggplant, katsu sauce (plant based) (gluten free) \$12  
Pork Ribs, garlic, ginger (gluten free) \$29  
Chicken, spicy den miso (gluten free) \$27  
Beef Fillet, miso truffle butter \$48  
Black Cod, saiko (gluten free) \$37

## Rice and Vegetables

Steamed Rice (plant based) (gluten free) \$6  
Bok Choy Grilled or Steamed (plant based) (gluten free) \$6  
Vegetable Fried Rice (gluten free) \$10