

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
Nanban 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) \$12

Salads

Greens, hemp seed furikake, miso vinaigrette (plant based) (gluten free) \$13
Paper Thin Salad, asian slaw, beets, yuzu vinaigrette (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