

APPETIZER *All Gluten-Free & Nut-Free*

NEW Spicy Rock Mushroom Tempura 2.0 *onion-garlic free, sesame free*
Tempura mushrooms with ichimi red chili pepper and wasabi mayo 10

BEST Shojin Shiso Gyoza 2.0 *soy free*
Pan-fried shiso pot-stickers filled with vegetables. Served with soy-free dynamite sauce 6pcs 11

BEST Stuffed Shiitake Mushrooms *onion-garlic free, sesame free*
Shiitake mushrooms stuffed with tofu, miso and shiso served with sweet tamari sauce 10

BEST Spicy “Tuna” on Crispy Rice *onion-garlic free*
Spicy tofu, avocado and sliced green chili on fried brown rice crackers 4pcs 11

BBQ Kushi-yaki *sesame free*
Sautéed tender soy-meat, shishito pepper and zucchini onto skewers with barbecue sauce 12

Tempura Cauliflower & Asparagus *onion free -soy free option- -sesame free option-*
Garlic tempura cauliflower and asparagus served with ginger tamari sauce and spicy mayonnaise 11

SOUP *All Gluten-Free & Nut-Free*

BEST Rainbow Miso Soup *onion-garlic free, sesame free option*
Japanese style hearty miso soup with assorted seasonal color vegetables. Miso soup made with kombu and porcini mushroom dashi broth served with yuzu peel and red chili pepper 8

Mushroom Miso Soup *onion-garlic free, sesame free*
Mixed mushrooms miso soup made with kombu and porcini mushroom broth 8

Cup of Miso Soup *onion-garlic free, sesame free*
Tofu and wakame miso soup made with kombu and porcini mushroom broth 5

SALAD *All Gluten-Free & Nut-Free*

NEW Arugula Salad with Porcini Mushroom *onion-garlic free, soy free*
Dried porcini mushroom, arugula, sugar snap pea, watermelon radish, beet tossed with olive oil 12

BEST Black Evolution *garlic free -onion free option-*
Low calorie konnyaku yam noodles, tempeh, arugula, kale, bean sprouts, carrot, red radish mixed with black sesame sauce, green onion oil and red chili pepper. Topped with puffed sorghum 12

Apricot Kale Salad *onion free, sesame free*
Kale tossed in lemony soy vinaigrette with dried apricots, avocado, orange and pumpkin seeds 12

SUSHI ROLL *All Gluten-Free & Nut-Free* Homemade ginger 4 | Sauces 1.5

All sushi rolls are made with Lundberg organic brown rice, and seasoned with the sauces listed

NEW Baked “Crab Cake” Hand Roll *garlic free*
“Crab cake”, avocado, veganise with smoky sweet tamari sauce. wrapped with soy paper 2pcs 16

BEST Kiss of the Spider Woman *onion-garlic free -sesame free option-*
“Soft shell crab roll” mixed with enoki mushroom, yuzu mayo, pumpkin tempura, asparagus, kaiware daikon radish sprouts, avocado wrapped with soy-paper. Served with chia yuzu ponzu sauce 15

BEST Crunchy Tiger *onion-garlic free, sesame free*
Avocado wrapped soy “chicken” and asparagus roll topped with crispy potato served with wasabi-mayo & sweet tamari sauce 16

BEST Dynamite Roll 2.1 *onion free -garlic free option-*
Spicy tofu & avocado roll, with slightly torched spicy mayo served with both dynamite & spicy beet sauce 15

Pirates of the Crunchy 2.1 *onion free -garlic free option-*
Reincarnated and reinvented! Fried tempeh and gluten-free tempura flakes mixed with spicy mayo on cucumber, shiso and avocado roll. Served with dynamite, green chili and spicy beet sauce 16

Crunchy Dynamite Roll *onion free, soy free*
Mashed avocado, cauliflower, soy-free mayo on an asparagus carrot roll topped with crispy potato served with soy-free dynamite sauce 16

Spicy Baked Scallop Roll Torched at table
Light smoky flavor to the mushrooms & onions on a spicy tofu & avocado roll with dynamite sauce 16

Baked Scallop Roll Torched at table *garlic free*
Light smoky flavor to the mushrooms & onions on a hijiki roll with sweet tamari sauce 16

Renkonic 2.0 *onion-garlic free*
Upgraded and came back!! Don't pass up something so good for you! We offer you pickled renkon lotus root and julienne strips shiso mint leaves on a hijiki roll wrapped with soy-paper. Plum sauce on side 16

Yellow Magic Orchestra *onion-garlic free, sesame free*
Pumpkin tempura and curry spiced tempeh on an avocado, cucumber and shiso herb leaves roll. Topped with karashi Japanese mustard and sweet tamari sauce 15

* Hijiki ... Hijiki is a type of seaweed. Contains more calcium than milk! If you are vegan, that's a good source of calcium! This is a low calorie food, high in fiber and minerals helps balance glucose insulin levels.

Please inform your server of any allergies

All food may have come in contact with nuts, gluten, and soy

20% Service Charge on Parties of 5 or more

You can split the total check up to 3 paying methods (We do not split the check based on dishes and drinks.)