

## APPETIZER

*Special* **Maitake Tempura** with **Truffle salt** onion-garlic free, soy free, sesame free  
Crispy & delicate maitake mushroom tempura served with truffle pink salt that provides a delightful 15

**NEW Maple Glazed Brussels Sprouts** onion-garlic free, soy free, sesame free  
Maple glazed brussels sprouts, kabocha pumpkin, sweet potato 11

**BEST Stuffed Shiitake Mushrooms** onion-garlic free, sesame free  
Shiitake mushrooms stuffed with tofu, miso and shiso served with sweet tamari sauce 12

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

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

**Kabocha Pumpkin Croquette** sesame free -onion-garlic free option-  
Crunchy sweet pumpkin and tofu croquettes with tomato sauce 6pcs 12

**Sweet Orange Chicken**  
Fried, tender tofu nuggets, cauliflower, green shishito pepper and orange dressed in sweet orange sauce 12

**SALAD**  
**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

**Beet Poke Salad**  
Spicy Zuke\* roasted beet, cucumber, avocado, tomato, arugula, romaine lettuce, cilantro, and orange mixed with house poke sauce 12 \*[\[Zuke\]](#) means Edomae style marinated in tamari sauce

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

**SOUP**  
**SPECIAL Kabocha Pumpkin Soup** with **Pumpkin Mochi** garlic free, sesame free  
Delicate pumpkin soup with homemade soft pumpkin mochi 10

**BEST Winter Rainbow Miso Soup** garlic free, sesame free -onion free option-  
This is a great soup for those cold winter nights. Japanese style hearty miso soup with assorted seasonal color vegetables. Miso soup made with kombu and mushroom dashi broth 8

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

**SUSHI ROLL** Homemade Ginger 4 | Sauces 1.5  
All sushi rolls are made with Lundberg organic brown rice, and seasoned with the sauces listed

*Special* **New Year Dynamite 2018** onion free -soy free option-  
Fresh cauliflower fried to a golden brown tossed in aonori dried seaweed flakes and marinated spicy beet on an asparagus carrot roll and mashed avocado served with dynamite sauce 17

**NEW Purple Treasure 3.1** Torched at table onion-garlic free  
A new generation of Treasure. Authentic Japanese flavor. Tender buttery eggplant and mashed avocado on a shiitake mushroom roll. Topped with sweet tahini miso and shichimi pepper 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

**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 Kiss of the Spider Woman** onion-garlic free, sesame free  
“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 16

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

**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 a cucumber, shiso and avocado roll. Served with dynamite, green chili and spicy beet sauce 16

**Spicy Baked Scallop Roll** Torched at table -garlic free option-  
Light smoky flavor to the mushrooms & onions on a spicy tofu & avocado roll with dynamite sauce 17

**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 16

Please inform your server of any allergies | All dishes are created originally and made from scratch

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.)