

~ Seasonal Special Tasting ~

\$68

Appetizer

Spicy "Tuna" on Crispy Rice

Spicy tofu, avocado and sliced green chili on crispy brown rice 4pcs

Shojin Shiso Gyoza

Pan-fried shiso pot-stickers filled with vegetables.

Served with soy-free dynamite sauce 4 pcs

Sushi

Please pick one sushi roll from below

Baked Crab Cake Hand Roll

Best hand roll ever! Crab cake, avocado, veganaise with smoky sweet tamari sauce.
wrapped with soy paper 2pcs

Kiss of the Spider Woman

Enoki mushroom, yuzu mayo, pumpkin tempura, asparagus, kaware, avocado
wrapped with soy-paper. Served with chia yuzu ponzu sauce

Ramen

Please pick two ramen from below

Shoyu Ramen

Tamari based broth with shiitake mushroom and teriyaki tofu, kale,
bean sprouts and carrot. Served with shirataki noodles

Ramen of the Century

Cloudy white color thick broth made from tahini with asparagus, tomato, pumpkin,
eggplant, kikurage mushroom and a gobo chip. Served with shirataki noodles

Our Ramen soup is onion and garlic free, made from cabbage, carrot, celery, and olive oil.

They can all be made soy free with a choice of konnyaku yam noodles – add \$2

Shirataki, a traditional Japanese food, is an ultimate gluten-free, low calorie noodle substitute.

*Made from Konnyaku, an Asian yam, these noodles are low in carbs, making them great for
those who are diabetic, watching their weight, or have gluten sensitivity.*

~Additional Toppings~

Extra Noodles 3 | Soy "Chicken" 3 | Vegan "Egg" Half egg 3

Shiitake Mushroom 3 | Garlic 2 | Ginger 2 | Kale 2 | Extra Chili Oil 1.5