

shojin organic & natural

WEDNESDAY SPECIAL

5:30 – 7:00pm

DRAFT BEER 14oz
Asahi Draft Beer 4

SPECIALTY SAKE COCKTAILS

Shojin Mule Sparkling sake, lime juice, beet syrup, ginger 6
GIN-ger Tonic Sake, lime juice, ginger, cranberry juice, beet syrup 6
Sparkling Sangria Wine, Sparkling sake, seasonal fruits, yuzu juice, beet syrup 6

SAKE BY THE GLASS 4oz

DASSAI 50 Junmai Daiginjo 9
Sayuri Junmai Nigori 6
Mio Sparkling 6

WINE BY THE GLASS 6oz

Castel Sallegg Pinot Noir, Italy 8
Lapis Luna Cabernet Sauvignon, Central Valley 6
Pascal Bouchard Chablis Chardonnay, France 8
Stocco Pinot Grigio, Italy 7

STATER | APPETIZER

Tomato Caprese Fresh tomato and sugar pea with creamy pumpkin tahini sauce and balsamic vinaigrette 8
Edamame Steamed edamame with truffle salt 6
Shojin "Yakiniku" Japanese style barbecue. Pan-fried sliced yam "beef" with black pepper, sesame oil and BBQ garlic sauce 8
Spiced Eggplant on Crispy Rice Tender eggplant, sweet ginger and chipotle spice on crispy brown rice crackers 8
Miso Shishito Peppers Spicy green shishito papper and eggplant with sweet miso sauce 8
Beet Poke Salad Spicy Zuke* roasted beet, cucumber, avocado, tomato, arugula, romaine lettuce, cilantro, and orange mixed with house poke sauce * [Zuke] means Edomae style marinated in tamari sauce 8

SUSHI ROLL

Spicy Baked Scallop *Torched at table* -onion-garlic free option-
Light smoky flavor to the mushrooms & onions on a spicy tofu & avocado roll with dynamite sauce 10
Green Forest -onion-garlic free, sesame free-
Avocado wrapped asparagus carrot roll. Tempura broccoli and yuzu-pepper mayo on top. Served with ginger yuzu ponzu sauce 10
Baked "Crab Cake" Hand Roll -garlic free-
"Crab cake", avocado, vegenaïse with smoky sweet tamari sauce. Wrapped with soy paper 2pcs 10

Please inform your server of any allergies

All dishes are created originally and made from scratch | Vegetables and all ingredients are organic whenever possible
No chemical preservatives, no artificial color, and no chemical seasonings