

SUSHI ROLL

Homemade ginger 4, Sauces 1.5

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

NEW Sea is a Lady 2018 soy free, onion free

“Uni” sea urchin x Truffle!! Truffle paste, roasted red bell pepper and avocado roll topped with creamy “Uni” sauce, black seaweed sauce and crispy potato 17

NEW The Art of the Craze sesame free -onion-garlic free option-

“Ikura” caviar ~means sea jewelry~ on top. It looks and tastes like the real. Soy “chicken”, romaine lettuce, avocado, celery pickles wrapped with soy-paper. Served with white tartar sauce 17

BEST Green Forest 2.0 onion-garlic free, sesame free -soy free option-

Avocado wrapped asparagus carrot roll. Tempura broccoli and yuzu-pepper mayo on top. Served with chia yuzu ponzu sauce 16

BEST Dynamite Roll 2.1 Lightly torched onion free - garlic free option-

Spicy tofu & avocado roll, with slightly torched spicy mayo served with both dynamite & spicy beet sauce 15

BEST Baked “Crab Cake” Hand Roll garlic free

“Crab cake”, avocado, vegenaïse with smoky sweet tamari sauce. Wrapped with soy paper 2pcs 16

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

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

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

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

Baked Scallop Roll Torched at table garlic free

Light smoky flavor to the mushrooms & onions on a hijiki roll with sweet tamari sauce 17