

# VEGAN MENU

## COLD

### ROASTED BEETS

TRI-COLORED BEETS, CANDIED WALNUTS, SHAVED RADISH (GF)  
\$16

### BABY GEM CAESAR SALAD

SUGAR SNAP PEARS, ASPARAGUS, AVOCADO,  
SUNFLOWER SEEDS, VEGAN CAESAR DRESSING  
\$19

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## SKEWERS

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### EGGPLANT \$11

MISO GLAZE, TOASTED SESAME

### CORN \$9

CHIVES

## ROLLED

### VEGETABLE KING ROLL \$17

KING OYSTER MUSHROOM, CASHEW, SPICY MISO

## HOT

### CRISPY CAULIFLOWER \$23

SPICY VEGAN MAYO (GF)

### HEARTS OF PALM CRABCAKE \$21

JICAMA-MANGO SLAW, PIPIAN SAUCE (GF)

### MUSHROOM SPAGHETTI \$26

WILD MUSHROOM, SUGAR SNAP PEAS, SPICY TOMATO SAUCE

### SWEET POTATO GNOCCHI \$23

CRISPY KALE, MAITAKE, COCONUT-MUSHROOM JUS

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## SIDES

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### CHARRED BROCCOLINI \$14

CHILI, GARLIC, LEMON (GF)

### SPICED CASHEW SWEET POTATOES \$14

CRISPY KALE, HONEY NORI AIOLI (DF)

### CRISPY BRUSSELS SPROUTS \$14

YUZU-CALAMANSI VINAIGRETTE, DRY MISO

### ROASTED SPAGHETTI SQUASH \$14

CRISPY TEMPEH, BROCCOLINI, POMODORO SAUCE,  
CANDIED PISTACHIO NUTS

EXECUTIVE CHEF: DANIEL YE  
SUSHI CHEF: SOLOMON

\* GF INDICATES DISHES THAT ARE PREPARED **GLUTEN FREE**. OTHER ITEMS MAY BE MODIFIED UPON REQUEST.  
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. \*