

VEGAN DINNER MENU

COLD

SPINACH ARTICHOKE SALAD

CRISPY SHITAKE, DRY RED MISO, CRISPY LEEK, TRUFFLE-YUZU VINAIGRETTE
\$21

ROASTED BEETS

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

BABY GEM CAESAR SALAD

SUGAR SNAP PEAS, ASPARAGUS, AVOCADO, SUNFLOWER SEEDS, CASHEW VINAIGRETTE (GF)
\$19

SKEWERS

EGGPLANT \$11

MISO GLAZE, TOASTED SESAME

CORN \$9

CHIVES

ROLLED

VEGETABLE HAND ROLL \$8

CUCUMBER, AVOCADO, MANGO

VEGETABLE CUT ROLL \$11

CUCUMBER, AVOCADO, MANGO

VEGETABLE KING ROLL \$17

KING OYSTER MUSHROOM, CASHEW, SPICY MISO

SIGNATURE VEGAN

VEGETABLE SUSHI 28

YUZU PLUM TOMATO, VANILLA CITRUS TOMATO
TRUFFLE PORTABELLO MUSHROOM, MISO EGGPLANT
SHICHIMI GARLIC ASPARAGUS (V)

CRISPY CAULIFLOWER 23

SPICY VEGAN MAYO (V)

HEARTS OF PALM CRAB CAKE 21

JICAMA-MANGO SLAW, PIPIAN SAUCE (V)

SWEET POTATO GNOCCHI 23

CRISPY KALE, MAITAKE, COCONUT-MUSHROOM JUS (V, GF)

SIDES

ROASTED SPAGHETTI SQUASH \$14

CRISPY TEMPEH, BROCCOLINI, POMODORO SAUCE,
CANDIED PISTACHIO NUTS

SPICED CASHEW SWEET POTATOES \$14

CRISPY KALE, HONEY NORI AIOLI

CRISPY BRUSSEL SPROUTS \$14

YUZU-CALAMANSI VINAIGRETTE, DRY MISO

CHARRED BROCCOLINI \$14

CHILI, GARLIC, LEMON (GF)

WILD BLACK RICE \$14

MAITAKE MUSHROOM, ROASTED SWEET POTATO, CORN,
BRUSSELS SPROUTS, PARSNIP-TUMERIC EMULSION (GF)

TRUFFLE FRIES \$15

VEGAN TRUFFLE AIOLI