

COOL TASTINGS

kinoko usuzukuri 12
trumpet mushroom,
shallot, white ponzu ‡

yasai cure 10
avocado, yuca crisp,
marcona almond, asian pear ‡

HOT TASTINGS

ocha zuke 8
koshihikari rice, nori,
green tea dashi ‡

mapo dofu 14
fried tofu, shiitake ragout,
sichuan peppercorn ‡

kinoko nabe 18.5
seasonal mushroom,
koshihikari rice, egg yolk ‡

AGEMONO

kabocha 3
japanese pumpkin tempura

hana 5
cauliflower tempura

onion 5
onion ring tempura

broccoli katsu 7.5
chili aioli, sesame

brussels sprouts 7.5
lemon, chili ‡

SUSHI

avocado 2.5
yuzu kosho ‡

nasu 3
japanese eggplant,
lemon miso ‡

kinoko 7
trumpet mushroom,
coconut oil ‡

hana larb 5
cauliflower, toasted rice,
fried shallot ‡

MAKIMONO

spicy crunchy 10
cucumber, avocado, chili ‡

biendo 10
yama gobo, red grape,
chili oil, san bai zu ‡

avokatsu 8
avocado, tomato

chef's choice 10
seasonal vegetables ‡

shag 10
tempura roll, avocado,
sun-dried tomato

YASAIMONO

edamame 5
grilled soybeans ‡

shishito 6.5
grilled shishito peppers ‡

uchi salad 9
farm greens,
edamame-jalapeño purée ‡

DESSERT

calamansi tart 9
citrus, tarragon,
elderflower ice cream

coconut tapioca 9
lychee sorbet, hazelnut,
pickled blueberry ‡

peanut butter semifreddo 9
apple-miso sorbet,
golden raisin

chocolate candy bar 9
salted caramel, peanut,
cookies 'n' cream

**seasonal sorbet
selection** 3/9 ‡

OMAKASE

vegetarian tasting mkt
six course ‡

‡ vegan option



Executive Chef Owner
Tyson Cole

Chef de Cuisine
Joseph Zoccoli

Pastry Chef
Ariana Quant

