

COOL TASTINGS

kinoko usuzukuri 12
trumpet mushroom,
shallot, white ponzu ‡

HOT TASTINGS

vegetable nabe 12
seasonal vegetables,
koshihikari rice, farm egg ‡

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

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

TEMPURA

kabocha 2.5
japanese pumpkin

hana 5
cauliflower

onion rings 5
togarashi

SUSHI

avocado 2.5
yuzu kosho ‡

nasu 3
japanese eggplant,
lemon miso ‡

kinoko 7
oyster mushroom,
brown butter ‡

AGEMONO

broccoli katsu 7.5
chili aoli, sesame

brussels sprouts 7.5
lemon, chili ‡

MAKIMONO

spicy crunchy 10
cucumber, avocado, chili ‡

biendo 10
yama gobo, cucumber,
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 8.5
farm greens,
edamame-jalapeño puree ‡

tofu zuke 8.5
sunomono, mushroom soy,
sunflower seed ‡

DESSERT

japanese cheesecake 9
peach, almond, black tea

peanut butter semifreddo 9
apple-miso sorbet,
golden raisin

**seasonal sorbet
selection** 3/9

OMAKASE

vegetarian tasting mkt
six course ‡



Executive Chef Owner
Tyson Cole

‡ vegan option