

## COOL TASTINGS

**kinoko usuzukuri** 12  
trumpet mushroom,  
shallot, white ponzu ‡

## HOT TASTINGS

**yasai mushi** 11  
maitake, braised greens,  
tom yum ‡

**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 puree ‡

## 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

