

SNACK & SHARE


CREAMY MEXICAN BEAN SOUP GF	9
tortilla, corn, guajillo, cilantro, lime	
CLASSIC GUACAMOLE GF	15
pico de gallo, cilantro, lime, chips	
FULLY LOADED NACHOS GF 	19
cashew mozzarella, refried black beans, pickled jalapeños, pico de gallo, cilantro, guacamole	
QUESO FUNDIDO GF 	19
cashew mozzarella, salsa macha, tortilla chips	
CROQUETAS 	17
mushroom bacon, cashew mozzarella, cilantro, garlic aioli	
CHICK'N FRIED MUSHROOMS GF	16
nuoc cham	
1,000 LAYER CRISPY POTATOES GF	15
caviar, sour cream, chives	
AVOCADO BEETROOT TARTARE GF 	17
lime, pine nuts, citrus soy, sesame, cilantro, taro chips	
ZUCCHINI CHIPS GF	14
tzatziki sauce, chili bomba	
WATERMELON & TOFU FETA GF	15
castelvetrano olives, baby cucumbers, preserved lemon, basil	
SMOKY HARISSA CAULIFLOWER GF	16
bbq mushroom bacon, creamy tahini sauce	
COASTAL CRUNCH ROLLS GF 	15
spicy hearts of palm, avocado, peanut sauce	
SUMMER ROLLS GF 	11
cilantro, thai basil, carrot, papaya, tofu, peanut sauce, nuoc cham	
STEAMED EDAMAME DUMPLINGS	15
chili oil, black vinegar	
BANG BANG BROCCOLI GF 	16
sweet chili, peanut sauce	

SUSHI

SIGNATURE NIGIRI 6 PIECES GF	16
unagi eggplant, ahi watermelon	

MAKI ROLLS

FIRECRACKER GF	17
japanese sweet potato, avocado, potato straws, unagi, gochujang mayo, chili salt	
TORCHED & PRESSED GF	17
avocado, miso truffle glaze	
CRISPY RICE GF	15
spicy ahi watermelon, avocado	

GF gluten friendly  contains nuts

SALADS

CAESAR GF	15
romaine, mushroom bacon, nooch, sesame, pumpkin seeds	
WAFU CRUNCH	17
cabbage, avocado, sesame ginger dressing, crispy wontons	
PACIFIC PAD THAI	19
green papaya, kelp noodles, bbq shiitake mushroom, crispy shallots	

ROBATA

JAPANESE EGGPLANT GF	14
miso glazed, scallion, sesame	
CALIFORNIA ARTICHOKE GF limited availability	19
lime crema, martajada sauce	
SWEETCORN ESQUITES GF	14
lime mayo, salsa macha	
JAPANESE SWEET POTATO GF	14
torched miso, kimchi, cilantro, thai basil	

SIGNATURES

POKE BOWL GF	22
ahi watermelon, unagi eggplant, spicy hearts of palm, chick'n fried mushrooms, pickled cucumber, mushroom bacon, avocado, spicy mayo	
AL PASTOR BOWL GF	20
chipotle rice, pinto beans, grilled pineapple, pickled jalapeño, potato chorizo, avocado, pico de gallo	
STEAK LETTUCE WRAPS	27
slaw, thai basil, cilantro, crispy noodles, nuoc cham	
QUESABIRRIA GF 	25
creamy cashew mozzarella, mushrooms, birria consomé, cilantro	
PERI PERI KEBABS GF	25
marinated tofu, mushroom, peppers, onions, chickpeas, tahini sauce	
HOUSE BURGER choice of fries or side salad	22
cheese, mushroom bacon, lettuce, tomato, pickles, onion, secret sauce	
ORECCHIETTE PASTA	25
pulled beef mushroom, guajillo salsa roja, chile de árbol	
UDON NOODLES	24
truffle mushroom cream	

SIDES

SUNOMONO SALAD	10
baby cucumbers, tomatoes, avocado, sesame ponzu, crispy wontons	
CHILLED GREEN BEANS	10
wasabi mayo, unagi sauce, crispy shallots	

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein)	9
CRISPY OR BLACKENED TOFU (12g protein) GF	5
AVOCADO (2g protein) GF	4
STEAK (12g protein)	9

Service Charge: An 18% service charge will be added to parties of 6 or more guests.

Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen, so cross-contact may occur. Please tell your server about allergies. To keep every dish true to its bold flavor, we kindly decline modifications.