

PLANTA

VALENTINE'S DAY

FOUR COURSE PRIX FIXE | \$68 PER PERSON

CHEF'S CANAPÉS | served upon arrival

GF cauliflowers tots, truffle mayo, nooch
GF cucumber, caviar, sour cream

FIRST COURSE

for the table

GF SUSHI FLIGHT
unagi eggplant nigiri, firecracker roll, dragon roll

SECOND COURSE

choose one

GF 🥜 BANG BANG BROCCOLI
sweet chili, peanut sauce

STEAMED EDAMAME DUMPLINGS
chili oil, black vinegar

KIMCHI BAOS
chick'n fried mushrooms, gochujang

GF TATER TOTS
torched miso, kimchi, korean chili flake,
cilantro, thai basil

♥ GF CRISPY RICE
spicy ahi watermelon, avocado

WAFU CRUNCH SALAD
cabbage, avocado, sesame ginger dressing,
crispy wontons

GF JAPANESE SALAD
kelp noodles, wakame, cucumber,
sesame, ponzu

THIRD COURSE

choose one

GF TRUFFLE FRIED RICE
mushroom bacon, peas, egg

♥ UDON NOODLES
truffle mushroom cream

RAMEN CHILI CRUNCH
karaage chicken, scallion, cilantro

PEPPER STEAK LETTUCE WRAPS
peppers, onions, thai basil, hoisin,
nuoc cham, crispy noodles

🥜 CHILI CRAB NOODLES
hearts of palm, jackfruit, bok choy sesame,
doubanjiang sauce, peanuts, cilantro

GF BEEF & BROCCOLI
wok seared shiitake 'steak', tofu,
scallion, sesame

GF SINGAPORE NOODLES
curry, cabbage, peppers, cilantro,
thai basil, lime

SIDE ADD-ONS

GF WOK FRIED BOK CHOY 8
sesame ponzu

GF GENERAL D'S CAULIFLOWER 12
peppers, pineapple, sesame, sweet chili

GF BRUSSELS SPROUTS 10
sambal, mint, tempura bits

GF CURRY BEANS & LENTILS 8
(18g protein)

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein) 9

GF CRISPY OR BLACKENED TOFU (12g protein) 5

GF AVOCADO (2g protein) 4

STEAK (12g protein) 9

FOURTH COURSE

for the table

♥ DARK CHOCOLATE TART
whipped cream, hot fudge

GF RASPBERRY CHEESECAKE
graham cracker crust, raspberry compote

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

♥ chef favorites GF gluten friendly 🥜 contains nuts

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.