

COOL TASTINGS

veggie kosho crudo 14
kumquat, asian pear, cherry tomato,
puffed rice

kinoko usuzukuri 12
seasonal mushroom, shallot,
shiro zu

HOT TASTINGS

kinoko nabe 18.5
mushroom, koshihkari rice, egg yolk,
mushroom tentusyu

AGEMONO

kabocha 2.5
japanese pumpkin tempura

onion 5
onion ring tempura

hana 5
cauliflower tempura

kisetsu katsu 7.5
broccoli, chili aioli, sesame

brussels sprouts 7.5
lemon, chili

OMAKASE

vegetarian tasting mkt
six course

SUSHI

nasu 3
japanese eggplant

kinoko 5
king trumpet mushroom

avocado 2.5

MAKIMONO

spicy crunchy 8
cucumber, jalapeno, avocado

biendo 10
yama gobo, cucumber, chili oil, san
bai zu

shag 10
tempura roll, avocado, sundried
tomato

chef's choice 12
seasonal vegetables

YASAIMONO

edamame 5
grilled soybeans

shishito 6.5
grilled shishito peppers

uchi salad 8.5
daikon, cashew pesto,
wild rice panko, baby greens

haru bito 9.5
roasted beet, citrus, fennel,
avocado, kombu

DESSERT

lime cream 9
mango, makrut lime cake,
thai basil

fried milk 9
toasted meringue, chocolate

japanese cheesecake 9
guava, salted caramel, cashew

sorbet trio 9
seasonal selection



Executive Chef Owner
Tyson Cole

Chef de Cuisine
Alex Astranti