

COOL TASTINGS

kinoko usuzukuri 12 ✎
seasonal mushroom, shallot,
shiro zu

HOT TASTINGS

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

veggie mushi 16 ✎
mushroom, broccolini, tofu, tom kha

AGEMONO

kabocha 3
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 7 ✎
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

avokatsu 10.5
avocado, apple, inari, mushroom

chef's choice 12 ✎
seasonal vegetables

YASAIMONO

edamame 5 ✎
grilled soybeans

shishito 6.5 ✎
grilled shishito peppers

uchi salad 9 ✎
daikon, cashew pesto,
wild rice panko, baby greens

beet tofu 9.5 ✎
marinated and roasted beet,
furikake, yuzu tofu purée

DESSERT

fried milk 9
vanilla cream, salted fudge, blondie

peanut butter semifreddo 9
apple-miso sorbet, golden raisin

sorbet trio 9 ✎
seasonal selection

✎ can be modified vegan



Executive Chef Owner
Tyson Cole

Chef de Cuisine
Alex Astranti