

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

sweet corn 9
blueberry kosho, quinoa,
sake lime blueberries

sorbet trio 9
seasonal selection



Executive Chef Owner
Tyson Cole

Chef de Cuisine
Alex Astranti