

GLUTEN FREE LUNCH MENU

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
MISO SOUP 4 With Mushrooms	5
SHISHITO PEPPERS	12
Organic Tamari	

SUNDA BENTO BOX

Includes Miso Soup, Rice And Four Pieces Of: Avocado & Cucumber Roll OR California Roll

GRILLED SALMON FILET	18
Sesame Seeds	
PANANG CHICKEN	18
Coconut Milk Panang Curry, Chilies, Green Beans, Bamboo Shoots, Potatoes, Peanuts, Scallions, Basil, Mint, Cilantro	
NEW YORK STEAK	18

SALAD

BURMESE TEA SALAD	16
Bibb, Romaine, Grape Tomatoes, Crispy Shallots, Puffed Rice, Pickled Beet Strings, Sunflower Seeds, Peanuts, Oolong Tea Dressing	
MISO BEETS	16
Seasonal Roasted Beets, Mache, Shiro Miso Dressing, Honey Almond Cream, Almonds	
ASIAN PEAR SALAD	15
Mesclun, Citrus Segments, Candied Walnuts, Radish, Tofu Vinaigrette	

NOODLES AND RICE

PAD THAI

Rice Noodles, Eggs, Carrots, Cabbage, Tamarind Sauce, Scallions, Peanuts
TOFU 16 CHICKEN 17 SHRIMP 18

NEW ASIAN CREATIONS

WAGYU SIGNATURE CRISPY RICE 18

Pan Fried Sushi Rice And Topped With Wagyu, Sambal, Chives, Red Chili, Asian Pesto

SIGNATURE SUSHI

GARDEN	12
Basil, Mango, Spring Mix, Asparagus, Cucumber, Ponzu	
SWEET POTATO CATERPILLAR	16
Roasted Sweet Potato, Asian Pear, Avocado, Black Garlic Teriyaki, Roasted Red Pepper Purée	
RAINBOW	22
King Crab, Tuna, Salmon, Walu, Hamachi, Asparagus, Avocado	
SUMMER	18
Tuna, Basil, Mango, Mizuna, Asparagus, Cucumber, Ponzu	
VEGGIE Q (NO RICE)	14
Cucumber, Shiitake, Oshinko, Avocado, Asparagus, Spring Mix, Ponzu	
SPICY "TAIL OF TWO TUNAS"	18
Yellowfin Tuna, Walu, Pickled Jalapeño, Spicy Mayo, Fried Shallots	

*Sashimi And Nigiri Items Are Available On The Regular Menu (Served With Tamari Instead Of Soy.)