



GLUTEN-FREE MENU

COMMENCE

EDAMAME 7

SPICY EDAMAME 9
garlic butter, chili salt

WOK TOSSED SHISHITO PEPPERS 12

MISO SOUP 5
tofu, wakame, scallions
with Mushrooms 1

TSUKEMONO 14
seasonal japanese pickled vegetables

MISO CAULIFLOWER 15
garlic butter, sweet miso, chilis

STREET CORN 14
grilled corn, sambal coconut cream,
kewpie mayo, toasted coconut, herbs

SALADS

CHOP CHOP SALAD 16
spring mix, napa, mango, red cabbage, carrots,
cucumber, jalapeño-peanut dressing
with Chicken 6

CRISPY BRUSSELS SPROUTS 20
brussels sprouts, red cabbage, red onions, carrots,
chilis, fried shallots, minced shrimp,
nuoc cham vinaigrette

ASPARAGUS GOMAE 18
shaved asparagus, sesame, pickled daikon,
olive oil, sesame soy

MAIN FLAVORS

CHICKEN INASAL 30
lemongrass, tomatoes, red onion, achiote glaze,
chili lime vinaigrette, grilled lemon

MISO BRONZED BLACK COD 38
black cod, miso glaze, eggplant, herbed oil,
watermelon radish

GRILLED VEGETABLES 24
shiitake, bok choy, red onion, asparagus,
eggplant, khao soi curry sauce

NOODLES

PAD THAI
Chicken 20 | Shrimp 24 | Tofu 18
rice noodles, carrots, bean sprouts, eggs,
peanuts, scallions

CHAP CHAE 19
sweet potato noodles, spinach, mushrooms,
carrots, cabbage, scallions, sesame

SUNDA CLASSICS

SIGNATURE CRISPY RICE
pan seared sushi rice with ghee and tamari,
topped with
Wagyu* 20
sambal, chives, red chili, asian pesto
Spicy Tuna* 20
masago, chives, sriracha, rayu, serrano

ESCOLAR "THE GREAT WHITE"* 14
escolar, truffle vinaigrette, potato chip,
black truffle shaving

SIGNATURE SUSHI

GARDEN ROLL 16
local greens, basil, mango, avocado,
asparagus, cucumber, nori, ponzu sauce

SPICY "TAIL OF TWO TUNAS"* 22
spicy tuna, escolar, fried shallots, spicy mayo

SWEET POTATO CATERPILLAR 18
sweet potatoes, asian pear, avocado, sesame,
black garlic teriyaki, roasted red pepper puree

NIGIRI AND SASHIMI

served with Tamari (gluten-free soy sauce)

MAGURO* (tuna) 10/19
HAMACHI* (yellowtail) 10/19
SAKE* (salmon) 10/19
HOTATE* (scallop) 10/19
SMOKED SALMON 10/19
WALU* (escolar) 9/17
EBI (cooked shrimp) 9/17
TAKO (octopus) 9/17
UNI* (sea urchin) MP
TORO* (fatty tuna) MP

**These products are served undercooked and/or raw*

🌱 Indicates vegan friendly dishes