



GLUTEN-FREE MENU

COMMENCE

EDAMAME 8

SPICY EDAMAME 10

garlic butter, chili salt

WOK TOSSED SHISHITO PEPPERS 13

MISO SOUP 5

tofu, wakame, scallions

add 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

local greens, napa, mango, red cabbage, carrots,

cucumber, jalapeño-peanut dressing

add Chicken 6

CRISPY BRUSSELS SPROUTS 20

brussels sprouts, red cabbage, red onions, carrots,

chilis, fried shallots, minced shrimp,

nuoc cham vinaigrette

NEW ASIAN CREATIONS

SIGNATURE CRISPY RICE

pan seared sushi rice with ghee and tamari,

topped with

Wagyu* 22

sambal, chives, red chili, asian pesto

Spicy Tuna* 22

masago, chives, sriracha, rayu, serrano

ESCOLAR "THE GREAT WHITE"* 14

escolar, truffle vinaigrette, potato chip,

black truffle shaving

BONITO NEW STYLE SASHIMI* 22

smoked bonito, jicama chili slaw,

ginger garlic ponzu

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, squash, khao soi curry sauce

NOODLES

PAD THAI

Chicken 22 | Shrimp 24 | Tofu 18

rice noodles, carrots, bean sprouts, eggs,

peanuts, scallions

CHAP CHAE 19

sweet potato noodles, spinach, mushrooms,

carrots, cabbage, scallions, tofu, sesame

SIGNATURE SUSHI

GARDEN FUTOMAKI 16

local greens, basil, mango, avocado,

asparagus, cucumber, nori, ponzu

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