

VEGAN MENU (DINNER)



APPETIZERS

Shishito Peppers • Sea Salt and a Soy Vinaigrette 8

Fava Bean Hummus • Pita Bread 8

Avocado Toast • Grilled Corn, Pickled Jalapeno, Tomato and Cilantro 10

Sweet Potato and Tahini Spread • Date Vinegar, Sesame Seeds and Raw Vegetables 12

Kabocha Squash • Roasted and tossed with Togarashi Spice and Lemon Syrup 12

Brussels Sprouts • Fried and tossed with a Yuzu Vinaigrette and Chili Pistachios 12

SALADS

House Salad • Mixed Greens with Edamame, Avocado, Sunflower Seeds, Cucumber and a Red Wine Vinaigrette 15

GF Cobb Salad • Romaine with Cucumbers, Tomatoes, Avocado, Scallions and a Red Wine Vinaigrette 15

MAINS

Japchae • Korean Sweet Potato Noodles with Shiitake Mushrooms, Scallions and a Sesame Soy Glaze 15

Black Bean Veggie Burger • Smashed Avocado and Grilled Onions with Lettuce and Tomato on an Oat Bun 16

• Choice of | Mixed Greens Salad or French Fries or Sweet Potato Fries

Penne Pasta • Red Tomato Vegetable Ragu 16

Eggplant Lasagna • Layered Zucchini, Squash and Eggplant with Tofu 'Ricotta', Marinara and Cashew 'Parmesan' 21

• – (*) Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you have any food allergies prior to placing your order. Items prepared in the fryer may be prepared with items that contain wheat and flour. –