

VEGETARIAN, VEGAN & GLUTEN-FREE

(V)

(V+)

(G)

STARTERS

Edamame, \$5.95

steamed soy beans sprinkled with sea salt

V, V+, G

Sea Salt & Chili Pepper Tofu \$9

wok sautéed with garlic, onions & three chilies with ginger lime sesame sauce

V, V+

Vegetable Tempura \$7.95

onion rings, asparagus, green beans, shiitake mushrooms

V, V+

Grilled Chicken Spring Roll \$8.95

grilled chicken, avocado, bibb lettuce, red & green cabbage with a sweet chili sauce

G

Vegetable Roll \$7

asparagus, avocado, cucumber & yamagobo

V, V+

Steel Salad \$6

mixed greens, onion, cucumber with ginger vinaigrette

add chicken or shrimp for, G \$3

V, V+, G

Crabmeat Spring Rolls \$8.95

fresh spring rolls filled with snow crab, sliced mango, and jicama with a ginger-chili lime sauce

G

Tofu Lettuce Wraps \$7.95

tofu, water chestnuts, shitake mushrooms, and scallions sautéed in a sweet soy sauce, served with cool leaves of bibb lettuce

V

Satay \$8.95

four skewers of chicken, beef, or a combination of both marinated in thai spices, with ginger chili lime sauce

G

Asparagus Roll \$6

asparagus & spicy mayo

V

Seaweed Salad \$7

seaweed & chili with sesame dressing

V, V+

ENTREES

Vegetable Fried Rice \$14

broccoli, carrots, bean sprouts, eggs & green onions

add chicken, shrimp or beef G

V, G

Grilled Sea Salt Chicken \$17

with wok sautéed garlic, onions & three chilies, served with a ginger lime sesame sauce

G

Grilled Salmon \$19

grilled salmon with grilled asparagus

G

Tataki \$14-15

choice of beef, tuna, escolar or rainbow tataki

G

Stir Fried Vegetables \$13

carrots, broccoli, bok choy, tofu, & green beans over jasmine white rice with a white wine sauce

V, V+, G

Seared Diver Scallops \$26

with sautéed spinach

G

Curry Tofu Bowl \$13

with onions & green beans over steamed rice

V

Japanese Ceviche \$16

chopped octopus, crab, shrimp, & squid

G

SIDES

Grilled Asparagus, V, V+, G \$5

Steamed Broccoli, V, V+, G \$5

Wasabi Mashed Potatoes, V \$5

Garlic Sautéed Spinach, V, V+, G \$5

Jasmine Rice or Brown Rice, V, V+, G \$2

Sesame or Steamed Bok Choy, V, V+, G \$5

DESSERTS

Vegan Strawberry "Cream" Layer Cake \$6

layers of moist vegan yellow cake and sweetened strawberries topped with a light and fluffy frosting

V, V+

Grand Marnier Fruit Foster \$10

sautéed bananas, strawberries, pineapple, brown sugar, grand marnier, vanilla ice cream

(V+ with no ice cream)

V, G