

# 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 \$9.00

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  
& jicama with a ginger-chili lime sauce  
G

### Tofu Lettuce Wraps \$7.95

tofu, water chestnuts, shiitake mushrooms & 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 & 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, G (V+ with no ice cream)

