

COOL TASTINGS

veggie kosho 10
kiwi, tomato, orange,
asian pear zu 🌱

veggie cure 10
yuca crisp, avocado,
marcona almond,
asian pear 🌱

kinoko usuzukuri 10.5
seasonal mushroom, shallot,
shiro zu 🌱

HOT TASTINGS

veggie nabe 12
seasonal vegetables,
koshihikari rice, soy broth,
egg yolk 🌱

kinoko nabe 18.5
seasonal mushroom,
koshihikari rice, tentsuyu,
egg yolk 🌱

veggie mushi 9
tom kha, broccolini,
mushroom, black garlic 🌱

TEMPURA

kabocha 2.5
japanese pumpkin

hana 5
cauliflower

AGEMONO

kisetsu katsu 7.5
broccoli, chili aioli, sesame

brussels sprouts 7.5
lemon, chili 🌱

SUSHI

nasu 3
japanese eggplant 🌱

kinoko 7
king trumpet mushroom 🌱

avocado 2.5
yuzu kosho 🌱

MAKIMONO

spicy crunchy 8
avocado, jalapeño, cucumber 🌱

biendo 10
yama gobo, cucumber, chili oil, san
bai zu 🌱

shag 10
tempura roll, avocado,
sun-dried tomato

pitchfork 10
shishito, crispy shallots,
avocado, yuzu kosho 🌱

chef's choice 10
seasonal vegetables 🌱

OMAKASE mkt
vegetarian tasting
six-course tasting menu 🌱

YASAIMONO

edamame 5
grilled soybeans 🌱

uchi salad 8.5
daikon, cashew pesto,
wild rice panko, baby greens 🌱

hana tataki 9
cauliflower, golden raisin,
pine nut

shishito 6.5
grilled shishito peppers

DESSERT

lime cream 9
wild rice, fennel seed,
seasonal fruit

seasonal sorbet
selection 3/8 🌱

🌱 vegan option



Executive Chef Owner
Tyson Cole

Chef de Cuisine
Lance Gillum