

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

