

COOL TASTINGS

veggie viche 10

pea tendrils, tomato, orange, yuzu
kosho san bai 🌱

veggie cure 10

yuca crisp, avocado,
marcona almond,
asian pear 🌱

kinoko usuzukuri 12

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 3

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 9

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 3/9 🌱

🌱 vegan option



Executive Chef Owner

Tyson Cole

Chef de Cuisine

Chris Davies

Pastry Chef

Meredith Larke