

FEATURES

CHEF'S SIGNATURE
SPICY AHI POKE

\$15 | 400 cal

Ahi tuna*, radish, avocado, sriracha aioli, crispy wheat berries, chili ponzu

CITRUS SALMON POKE

\$13 | 510 cal (NGI)

Verlasso salmon*, edamame, tobiko*, mango pickle, yuzu vinaigrette

GODDESS BOWL

\$11 | 280 cal (V) (NGI)

Local tofu, Brussels sprouts, crispy shallots, green apple, ginger goddess dressing

SHRIMP POKE

\$12 | 330 cal

Steamed shrimp, cucumber, grapefruit, jicama, mint nuac cham

SWEET POTATO POKE

\$11 | 340 cal (VG) (NGI)

roasted sweet potato, chickpea, sweet chili ginger dressing, kale, puffed rice

SERVED WITH YOUR CHOICE OF

WHITE RICE	290 cal	QUINOA	200 cal
BROWN RICE	250 cal	MIXED GREENS	15 cal

All bowls topped with scallion, sesame seeds and nori

SNACKS

SESAME CUCUMBERS \$4 150 cal

BUILD YOUR OWN

CHOOSE YOUR MAIN

TUNA*	\$15	123 cal
SALMON*	\$13	377 cal
STEAMED SHRIMP	\$12	100 cal
SWEET POTATO & CHICKPEA	\$11	170 cal
TOFU	\$11	170 cal

DRESSING

CHOOSE 1

SWEET CHILI GINGER	25 cal
MINT NUAC CHAM	70 cal
CHILI PONZU	120 cal
GINGER GODDESS	25 cal
YUZU VINAIGRETTE	80 cal
SRIRACHA AÏOLI	70 cal

FRUITS & VEGGIES

CHOOSE UP TO 3

CUCUMBER 3 cal	EDAMAME 68 cal
GRAPES 40 cal	BRUSSELS SPROUTS 10 cal
RADISH 0 cal	GRAPEFRUIT 25 cal
GREEN APPLE 35 cal	JICAMA 22 cal
SWEET ONION 18 cal	KALE 16 cal

CRUNCH

CHOOSE 1

SUNFLOWER SEEDS 180 cal	PUFFED RICE 100 cal
COCONUT 100 cal	FRIED SHALLOTS 20 cal
WHEAT BERRIES 5 cal	FRIED QUINOA 68 cal

EXTRAS

+\$1 EACH

TOBIKO* 40 cal
AVOCADO 72 cal
MACADAMIA NUTS 200 cal
MANGO PICKLE 100 cal

(V) VEGETARIAN (VG) VEGAN
(NGI) NO GLUTEN-CONTAINING INGREDIENTS

Additional information available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Please inform your server if a person in your party has a food allergy.

CONSUMER ADVISORY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.