

VEGAN MENU

APERITIVOS

EDAMAME sea salt, lime	8
SHISHITO grilled spicy pepper, sea salt, lime	10

SMALL PLATES

COCO TOBANYAKI japanese mushrooms	19
BABY GEM LETTUCE basil miso, pistachio	12

ROBATA

ASPARAGUS 9	EGGPLANT 9
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LARGE PLATES

ARROZ CHAUFA black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa, black beans	36
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SUSHI

AMAZÔNIA ROLL collard greens, portobello, mushroom, takuwan, cucumber, avocado, wasabi-onion soy	15	SAMBA VEGETABLE SUSHI amazonia roll and four pieces of vegetable sushi	21
AVOCADO ROLL	6	CUCUMBER NIGIRI	2
CUCUMBER ROLL	6	AVOCADO NIGIRI	2
UMESHISO ROLL	6	ASPARAGUS NIGIRI	2
OSHINKO ROLL	6	OSHINKO NIGIRI	2
NATTO ROLL	6		

SIDES

COCONUT RICE 8	STEAMED JAPANESE RICE 7	BLACK BEANS 8
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DESSERTS

CITRUS BRULEE passion fruit custard, dehydrated pomegranate foam, pear gel, pomegranate lime sorbet, finished with citrus smoke	13
MOCHI soft japanese rice cake filled with ice cream	13

Executive Chef Joel Versola

Corporate Chef John Um

While many of our items are naturally vegan, some of our signature items have been modified to be vegan. We do our best to prevent cross-contamination, but some items may be exposed to non-vegan ingredients in the cooking process. Please ask your server for details and kindly alert them of any food allergies as ingredients are not always listed on the menu.