

## COOL TASTINGS

**kinoko usuzukuri** 12  
trumpet mushroom, shallot,  
white ponzu ‡

**yasai cure** 10  
avocado, yuca crisp,  
marcona almond, asian pear ‡

## HOT TASTINGS

**kinoko nabe** 18.5  
seasonal mushroom,  
koshihikari rice, egg yolk ‡

**veggie nabe** 18.5  
seasonal vegetables,  
koshihikari rice, egg yolk ‡

## AGEMONO

**kabocha** 3  
japanese pumpkin tempura

**hana** 5  
cauliflower tempura

**onion** 5  
onion ring tempura

**mapo tofu** 14  
fried tofu, shiitake ragout,  
sichuan peppercorn ‡

**brussels sprouts** 7.5  
lemon, chili ‡

## SUSHI

**avocado** 2.5  
yuzu kosho ‡

**nasu** 3  
japanese eggplant,  
lemon miso ‡

**kinoko** 7  
trumpet mushroom,  
coconut oil ‡

## MAKIMONO

**spicy crunchy** 10  
cucumber, avocado, chili ‡

**biendo** 10  
yama gobo, red grape,  
chili oil, san bai zu ‡

**avokatsu** 8  
avocado, tomato

**chef's choice** 10  
seasonal vegetables ‡

**shag** 10  
tempura roll, avocado,  
sun-dried tomato

## YASAIMONO

**edamame** 5  
grilled soybeans ‡

**shishito** 6.5  
grilled shishito peppers ‡

**uchi salad** 9  
farm greens,  
edamame-jalapeño puree ‡

**beet salad** 11  
heirloom beets,  
black sesame, grapefruit,  
malted barley ‡

## DESSERT

**coconut tapioca** 9  
lychee sorbet, hazelnut,  
pickled blueberry ‡

**jasmine cream** 8  
cilantro granita, pineapple,  
honey crumble

**pistachio choux** 9  
strawberry lemon jam,  
yuzu ice cream

**seasonal sorbet selection** 3/9 ‡

## OMAKASE

**vegetarian tasting** mkt  
six course ‡

‡ vegan option



**Executive Chef Owner**  
Tyson Cole

**Chef de Cuisine**  
Brandon Brumback

**Pastry Chef**  
Ariana Quant