



DAY

SOUP & SALAD

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| HOUSEMADE MISO SOUP WITH ROASTED SHIITAKE MUSHROOMS & SPRING ONIONS | 3/5.00 |
| MISO GLAZED PRAWN SALAD OF BABY SPINACH, BLOOD ORANGE VINAIGRETTE & TOASTED ALMONDS | 9.00 |
| ORGANIC FIELD GREENS PREPARED WITH HOUSEMADE SAKE DRESSING | 5.00 |
| SUNOMUNO FRESH CRAB, CUCUMBER, DAIKON & MIRIN-RICE WINE VINAIGRETTE | 5.00 |
| MARINATED TAKO SUNOMUNO OCTOPUS, CUCUMBER, DAIKON & RICE WINE VINAIGRETTE | 5.00 |
| “SHAKA TUNA” MARINATED AHI TUNA IN SOY, SESAME & CHILI OIL SERVED WITH FRIED WON TON CHIPS | 8.00 |
| HACKED CHICKEN SALAD CREAMY WASABI DRESSING, WON TONS, CABBAGE & SWEET PEPPERS | 9.00 |
| PAN SEARED DAY BOAT SCALLOPS WITH AN HEIRLOOM TOMATO SALAD IN A MISO-CITRUS VINAIGRETTE | 10.00 |

RAWBAR RICE BOWLS & HOT BITES

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| EDAMAME FRESH COOKED SOYBEANS WITH KOSHER SALT | 4.00 |
| LOCAL CHICO TOFU SERVED CRISPY AGEDASHI STYLE IN A SWEETENED SOY MUSHROOM BROTH | 5.00 |
| GRILLED NAAN FLATBREAD OF MARINATED AHI TARTARE, EDAMAME PESTO & CRÈME FRAICHE | 9.00 |
| CRISPY VEGETARIAN SPRING ROLLS WITH “DRAGON FLY” DIPPING SAUCE | 7.00 |
| GINGER FRIED CALAMARI WITH KAFFIR LIME AIOLI | 8.00 |
| PORK-SHRIMP-MANGO RICE PAPER ROLL WITH MINT, BASIL & SPICY ASIAN DIPPING SAUCE | 8.00 |
| BARBECUED BABY BACK RIBS WITH ROASTED PEANUTS, FRESH CILANTRO & SPICY THAI GLAZE | 10.00 |
| SEASONAL STIR-FRY VEGETABLES (ADD LOCALLY MADE TOFU FOR A BUCK!) | 5.00 |
| TOASTED GARLIC WOKKED EGG NOODLES | 3.00 |
| STIR FRY SHRIMP RICE BOWL WITH A GINGER-BLACK PEPPER SAUCE | 9.00 |
| GRILLED CHICKEN RICE BOWL WITH SLAM SAUCE | 8.00 |
| SWEET CHILE SALMON RICE BOWL WITH “DRAGON FLY” SAUCE | 8.00 |
| THAI GRILLED STEAK RICE BOWL WITH SPICY PEANUT SAUCE | 8.00 |

RICE BOWLS SERVED WITH SEASONAL VEGGIES, CUCUMBER SALAD & “MASSA FARMS” ORGANIC BROWN RICE.

SUBSTITUTE EGG NOODLES FOR RICE FOR A DOLLAR.

TEMPURA

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| TIGER SHRIMP | 4.50 |
| SPRING ASPARAGUS | 3.00 |
| SEASONAL VEGETABLE PLATTER | 9.00 |
| CRUSTY ROLL SHRIMP, ALMONDS & SCALLION | 8.00 |
| PHILAFORNIA ROLL CRAB, AVOCADO & CREAM CHEESE | 8.50 |
| VEGGIE ROLL TOFU, VEGGIES & PEANUTS | 6.00 |
| SPICY SEAFOOD ROLL CHOPPED TUNA & SPICY SAUCE | 8.00 |
| THE GILROY ROLL TUNA, ROASTED GARLIC, AVOCADO & SWEET MISO | 8.00 |

HAVE A SPECIAL REQUEST? JUST ASK. IF WE HAVE THE PRODUCT WE WILL DO OUR BEST TO MEET YOUR NEEDS.

A 17% GRATUITY CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.