



# SIGNATURE BOWLS

## SIGNATURE BOWL + 3

### Spicy Tuna 11.90 / 15.90

spicy mayo sauce, hijiki, avocado, edamame, cucumber, crispy onion

### Yuzu Salmon 11.90 / 15.90

yuzu kosho sauce, avocado, edamame, cilantro, jicama, cucumber

### Gochujang Salmon 11.90 / 15.90

black garlic gochujang sauce, asparagus, shiitake, bean sprouts, crispy garlic



### Sriracha Tuna 11.90 / 15.90

sriracha ponzu, avocado, asparagus, cilantro, sundried tomatoes, crispy onions

### Mango Albacore 11.90 / 15.90

mango, pickled ginger, napa cabbage, edamame, macadamia nuts, ponzu lime

### Truffled Yuzu Albacore 11.90 / 15.90

shimeji mushrooms, pickled ginger, avocado, daikon sprouts, white truffle oil, yuzu kosho sauce

### Classic Tuna 11.90 / 15.90

miso sesame shoyu, sweet onion, togarashi, avocado, seaweed salad, bean sprouts, pickled ginger



## PLANT BASED

### Miso Eggplant & Mushroom 10.80 / 14.90

eggplant, shimeji mushrooms, sundried tomatoes, cilantro, bean sprouts, market radish, miso sesame shoyu

### Sweet Potato Ponzu Lime 10.80 / 14.90

sweet potato, avocado, edamame, cucumbers, carrots, napa cabbage, daikon sprouts,

### Shiitake Chile Tofu 10.80 / 14.90

miso sesame shoyu sauce, chile oil, cilantro, rapini, pickled fresno

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# BYOB

## BUILD YOUR OWN BOWL

With up to 6 complimentary add-ons

SMALL 11.90 LARGE 15.90



## 1 CHOICE OF PROTEIN (up to 2)

Yellowfin Tuna - LINE CAUGHT, WILD

Albacore Tuna - LINE CAUGHT, WILD

Salmon - RESPONSIBLY RAISED

Shrimp - POACHED, RESPONSIBLY RAISED

Tofu 10.50/14.70 FIRM, NON-GMO

Vegetable Poke 10.50/14.70   
sweet potato, avocado, carrots, cucumber, edamame

## 2 CHOICE OF SAUCE

Spicy Mayo

sushi style

Yuzu Kosho

japanese citrus

Sriracha Ponzu

spicy ponzu

Ponzu Lime

sweet citrus

Miso Sesame Shoyu

umami sesame

Black Garlic Gochujang

korean spiced garlic sauce



## 3 CHOICE OF BASE (up to 3)

Bamboo Rice VITAMIN B, ORGANIC

(white rice milled with bamboo)

Kelp Noodle Slaw ORGANIC,

LOW CARB SEA VEGETABLE

(carrots, cabbage, cucumber)

Citrus Kale Salad SUPERFOOD SALAD

(kale with an orange vinaigrette)

Forbidden Rice ANTIOXIDANT, FIBER RICH

(black rice)

Cauliflower Rice PALEO + KETO FRIENDLY



# ADD-ONS

## 4 PREMIUM 1.50 extra

asparagus (sautéed)  
avocado  
shishito peppers (blistered)  
macadamia nuts (crushed)  
shiitake mushrooms (pickled)  
wasabi tobiko  
white truffle oil  
kimchi



## CRUNCHY

crispy garlic  
crispy onions  
wasabi furikake  
wasabi peas  
wasabi toasted coconut

## HERBS & SPICES

chile oil  
cilantro  
daikon sprouts  
wasabi drizzle  
fresno chiles (pickled)  
sliced jalapeño

## FRUIT & VEGGIES

bean sprouts  
carrots  
chile marinated oranges  
chopped kale  
cucumbers  
edamame  
japanese eggplant (sautéed)  
jicama  
mango  
market radish  
napa cabbage  
pickled ginger  
pineapple  
rapini (sautéed)  
seaweed salad  
shaved red onion  
shimeji mushrooms (sautéed)  
sundried tomatoes



# EXTRAS

Taro Chips 5.50

Matcha Pop 4.95

House Iced Tea/Lemonade 3.95

Still / Sparkling Water 3.95

Berry / Matcha Popsicle 4.95

All bowls are made with the poke basics:  
scallions, white and black sesame seeds and salt