



Classic Sweetbox 22.00

signature yuzu salmon poke over citrus kale salad, signature spicy tuna poke over bamboo rice, chile ginger forbidden rice noodle salad, homemade taro chips dusted in wasabi furikake

PLANT-BASED Sweetbox 20.00 shiitake chili tofu poke over bamboo rice, sweet potato ponzu lime poke over forbidden rice, chili garlic forbidden rice noodles, homemade taro chips dusted in wasabi furikake

Customize Your Sweetbox 22.00 choose your favorite 2 Signature Bowls and bases to go along with our homemade taro chips and forbidden rice noodles!



Every Poke Burrito comes with a side of homemade crunchy garlic chili oil

The Spicy Tuna Burrito 12.95 gluten free grilled tortilla, yellowfin tuna, sesame seeds, scallions, bamboo rice, spicy mayo, cucumbers, cilantro, crispy onions, seaweed salad

Customize Your Burrito 12.95

Choice of Protein
Choice of Rice – Bamboo, Forbidden, Cauliflower
Wrapped in a gluten free grilled tortilla
topped w/ scallions, spicy mayo,
cucumbers, cilantro, crispy onions,
seaweed salad, sesame seeds





KID'S MENU

GRASSHOPPER 4.95

ponzu lime sauce, edamame, carrot, avocado

LIL FISH 5.95

miso sesame, tuna or salmon, mango, pickled ginger

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

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SWEETFACTS



Our entire menu is GLUTEN FREE.



Our fish is sourced from all over the world and is caught responsibly and sustainably to ensure maximum quality with a minimal environmental impact.



We use "scratch kitchens" – everything is made in house daily and our kitchens are supervised by chefs.



We select only the freshest ingredients and where possible we buy our produce locally.



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



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

CHOICE OF SAUCE

cucumber, edamame

Spicy Mayo sushi style

Yuzu Kosho japanese citrus

Sriracha Ponzu spicy ponzu

Ponzu Lime ()
sweet citrus

Miso Sesame Shoyu V

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

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

ADD-ONS

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

