

LUNCH

MENU

monday - thursdays | 11:30am - 3:00pm
not available on holidays | substitutions result in an additional charge

SOUPS

KABOCONUT SOUP 🌿❤️

blend of kabocha squash and coconut milk, poured over a mix of hon shimeji mushrooms and brown butter

SALADS

I LOVE POKE SALAD 🌿

albacore, cilantro, sweet onion, puffed farro, pickled beets, black sesame seeds, spicy poke dressing

BLUEFIN TUNA TATAKI SALAD

bluefin tuna, sliced carrot, spring mix, grape tomatoes, roasted corn, garlic chips, lemon ginger dressing

SPICY SASHIMI SALAD 🌿❤️

organic greens, assorted sashimi

RICE BOWLS

YUZU SALMON BOWL

Fresh salmon marinated in yuzu soy, served with pickled ginger and sweet pickled onions, topped with chives and sesame seeds.

BULGOGI RICE BOWL

Korean-style marinated bulgogi beef with onions, egg, and pickled ginger, topped with sesame seeds.

SUSHI COMBOS

9PC NIGIRI PLATE ❤️

served with a side miso soup

2pc each except tamago | albacore, shrimp, salmon, bluefin tuna, tamago

SMALL SASHIMI

served with a side miso soup

2pc each | albacore, yellowtail, salmon, bluefin tuna

BENTO BOX

served with house salad & rice

2 ITEM BENTO BOX ❤️

choose 2 items from below, double order of items will result in an additional charge

california cut roll

spicy tuna cut roll 🌿

vegetable cut roll

sashimi | 2 salmon, 2 tuna

nigiri |

1 salmon, 1 albacore, 1 bluefin tuna

chicken teriyaki

salmon teriyaki

beef teriyaki

stir fry vegetables 🌿

vegetable tempura 🌿 | add shrimp +4

🌿 vegetarian

❤️ favorites

🌿 spicy

SWIM THIS WAY

