

MENU

OPENING HOURS
OPEN WED TO SUN
(CLOSED MON, TUE)

LUNCH 11:30AM TO 2PM DINNER 5PM TO 9PM

APPETIZER

GF) EDAMAME WITH REAL SEA SALT \$4.50

BOILED SOYBEANS IN THE POD.

GF WEALTHY GOD'S PICKLES

\$4.00

THINLY SLICED DAIKON RADISH & CARROTS PICKLED IN SWEET SOY SAUCE.

(GF) SAMURAI KIMCHI

\$5.00

HANDMADE CHILI PICKLES WITH CABBAGE, CUCUMBER, DAIKON, CARROT, AND GREEN ONION, CRAFTED FOR A PERFECT SWEET AND SPICY BALANCE.

GF) STEAMED VEGETABLE MEDLEY

\$7.00

STEAMED BROCCOLI, CAULIFLOWER, CARROTS AND PEELED EDAMAME. SERVED WITH OUR SAVORY SESAMISO SAUCE.

GF) ONIGIRI (RICE BALLS) W/NORI \$7.00/2PC

SPROUTED BROWN RICE BALLS MIXED WITH SEASONED MINCED KELP WRAPPED IN NORI

GF) SPICY EDAMAME

\$6.50

EDAMAME COOKED WITH OUR HOMEMADE CHILI PASTE AND MAGIC SAUCE

GF) OVEN BAKED POTATO WEDGES \$6.50

SERVED WITH HOMEMADE KETCHUP

WEALTHY GOD'S PICKLES



SOUP

GF) CREAMY SWEET CORN CHOWDER

EXTRA-RICH SWEET CORN CHOWDER WITH SUNFLOWER SEEDS.



GF RICH BREWED MISO SOUP

\$8.00

\$8.00

AUTHENTIC JAPANESE MISO SOUP WITH TOFU, ERYNGI MUSHROOMS, WAKAME, GREEN ONION, AND SESAME SEEDS..

KIDS MEAL

KID'S MEAL

\$8.50

OVEN BAKED VEGAN CHICK'N TENDERS, POTATO WEDGES, EDAMAME, CARROT, ONIGIRI

HOMEMADE SALAD

SERVED WITH CHOICE OF HOMEMADE GARLIC SESAME OR CREAMY SESAME DRESSING

GF ANGELHAIR SALAD

\$5.50

SHAVED CABBAGE, CARROTS AND SPROUTS WITH HOMEMADE GARLIC-SESAME DRESSING.

GF CHEF'S GREEN SALAD

\$7.00

CHOPPED RED LEAF LETTUCE, DAIKON CARROTS, RADISH, EDAMAME AND SPROUTS, TOPPED WITH SUNFLOWER AND HEMP SEEDS.

**SALAD ADD ONS : TOFU \$4, GRABANZO BEANS \$4, CRISPY CHICK'N 2PC \$4, / 4PC \$7, KOBE BBQ MEAT \$10





MENU

JAPANESE CURRY

OUR JAPANESE CURRY IS SLOW-COOKED WITH VEGETABLES, FRUITS, AND SPICES. SERVED WITH SPROUTED BROWN RICE. GOD'S PICKLES. AND ALMOND SLICES.



CRISPY CHICK'N TENDERS CURRY \$17.50

OVEN-BAKED CRISPY CHIK'N TENDERS SERVED ON TOP OF CURRY & RICE.

NOODLE GLUTEN FREE NOODLE +\$3

SPICY MISO RAMEN

\$16.00

SEASONED MEAT (LESS) CRUMBLES, WAKAME SEAWEED, SWEET CORN, BEAN SPROUTS, GREEN ONION AND SESAME SEEDS.



YAKISOBA

\$17.00

YAKISOBA IS A JAPANESE NOODLE STIR-FRIED DISH. OUR YAKISOBA IS A PERFECT BALANCE OF NOODLES, SHREDDED MEATLESS KOBE BEEF AND VEGETABLES SUCH AS CABBAGE, ONION, CARROT AND BEAN SPROUTS. TOPPED WITH GREEN ONION AND SESAME SEEDS. ****ADD ONS: TOFU \$4, GRABANZO BEANS \$4,** CRISPY CHICK'N 2PC/\$4, 4PC/7\$, KOBE BBQ MEAT \$10

PAN-FRIED TEMPEH CURRY

\$15.00

TOFU CURRY

\$13.50

PAN-FRIED TEMPEH WITH A TOUCH OF OLIVE OIL. SERVED ON TOP OF CURRY & RICE.

GARBANZO BEANS CURRY

CUBED FRESH TOFU SERVED IN CURRY.

\$13.50

(GF) CALI-VEGETABLES CURRY

\$13.50

BROCCOLI, CAULIFLOWER AND CARROTS SERVED IN CURRY.

MEATLESS KOBE BEEF CURRY \$18.00

SAUTÉED VEGAN KOBE BEEF SERVED ON **TOP OF CURRY & RICE.**

GARBANZO BEANS SERVED IN CURRY.

****CURRY ADD ONS: TOFU \$4.** GRABANZO BEANS \$4. CRISPY CHICK'N 2PC/ \$4, 4PC/ \$7 **KOBE BBQ MEAT \$10**

VEGAN HAND ROLL

MADE WITH SPROUTED BROWN RICE, NORI,

SPICY NEGITORO

\$5.00

VEGAN SPICY MISO-MAYO SCALLIONS NORI.SPROUTED BROWN RICE, SESAME

KOBE BBQ

\$5.00

KOBE BBQ ,MICRO GREEN, SHREDDED RED PEPPER NORI, SPROUTED, BROWN RICE SESAME SEEDS

SOBORO MORO Q

\$5.00

MEAT LESS CRUMBLES, VEGAN TERIYAKI CUCUMBERS, NORI, SPROUTED, BROWN RICE SESAME SEEDS

JALAPEÑO CHICK"N

\$5.00

CRISPY CHICK"N JALAPEÑO HOMEMADE **VEGAN SPICY MAYO, NORI, SPROUTED BROWN RICE, SESAME SEEDS**

AND SESAME SEEDS.



MORO @ वशावस्था

VEGAN SUSHI HANDROLL ALL 4 \$18.00

JALAPEÑO CHICK'N, KOBE BBQ, SOBORO MORO Q, SPICY NEGITORO.

BOWLS



KOBE BBQ BOWL

\$18.00

VEGAN PREMIUM MEAT, MARINATED AND GRILLED WITH SPECIAL BBQ SAUSE, SERVED OVER SPROUTED BROWN RICE. TOPPED WITH GREEN ONION, SPROUTS, SESAME SEEDS, AND SHREDDED RED PEPPER.

TERIYAKI CRISPY CHICK'N TENDERS BOWL

\$15.00

OVEN-BAKED CRISPY CHICK'N AND SWEET ONIONS WITH SECRET TERIYAKI SAUCE OVER SHAVED CARRAGE AND SPROUTED BROWN RICE. TOPPED WITH GREEN ONION AND SESAME SFFDS.

ALL ORGANIC DRINKS & DESSERT MENU

RFFRFSHFRS

HOUSEMADE LEMONADE W/ COCONUT WATER \$5.50

ORGANIC LEMON JUICE AND COCONUT WATER MIXED IN THE KITCHEN, LIGHTLY SWEETENED WITH ORGANIC MAPLE SYRUP

PURE APPLE JUICE

TASTE THE DIFFERENCE WITH 100% ORGANIC UNFILTERED JUICE

VERY BERRY LEMONADE W/ COCONUT WATER

ORGANIC STRAWBERRIES, BLUEBERRIES, BLACKBERRIES AND RASPBERRIES BLENDED WITH HOUSEMADE LEMONADE W/ COCONUT WATER.

MATCHA (ICED/HOT)

GREEN TEA

BREWED WITH THE BEST JAPANESE **GROWN ORGANIC GREEN TEA LEAVES** AND A TOUCH OF ORGANIC MATCHA POWDER.

MATCHA LATTE

ORGANIC GREEN TEA MATCHA POWDER BLENDED WITH ORGANIC SOY MILK. LIGHTLY SWEETENED WITH ORGANIC **MAPLE SYRUP**

\$9.50 MATCHA RASPBERRY LATTE

ORGANIC MATCHA RASPBERRY LATTE. ORGANIC SOY MILK, RASPBERRY, ΜΔΤΟΗΔ

\$3.50

\$5.50

\$5.50

\$6.00

MATCHA RASPBERRY LATTE

(CAFFEINE FREE)

ORGANIC COFFEE

CHAMOMILE

CALMS YOUR NERVOUS SYSTEM, SOOTHES AND SUPPORTS YOUR DIGESTION, FRAGRANTLY FLORAL, HONEY-LIKE AND BITTERSWEET.

POT OF SPECIALTY TEA

COFFEE BEVERAGES(ICED/HOT)

DANDELION LEAF & ROOT

SUPPORTS KIDNEY FUNCTION AND HEALTHY DIGESTION. ENJOYABLY MILD AND SWEET.

HIBISCUS \$5.00

SUPPORTS THE CARDIOVASCULAR SYSTEM.

BOTTLED WATER

PERRIER (330ML)

SPARKLING WATER

* A LA MODE FOR \$2.50

CAKES **HOUSEMADE WHIPPED CREAM FOR \$1.50**

GF) RASPBERRY LEMON RAW CAKE* \$9.00

HIBISQUS

VEGAN CHEESECAKE W/ CHIA BERRY SAUCE

\$9.00



TEA (ICED/HOT)

\$5.00 ASSAM BLACK TEA

ORGANIC BLACK TEA GROWN IN ASSAM, INDIA

ORGANICALLY GROWN AND SEMI-FERMENTED COMBINING THE QUALITIES OF BLACK AND

GREEN TEAS.

OOLONG TEA

ROOIBOS TEA (CAFFEINE FREE)

ORGANIC HERBAL TEA NATURALLY FREE FROM CAFFEINE.

\$9.00



\$9.00 (GF) WHITE CHOCOLATE STRAWBERRY RAW CAKE*

ICE CREAM

TOPPED WITH ALMONDS AND WALNUTS AND DRIZZLED WITH CHOCOLATE.

\$5.00

\$5.00

STRAWBERRY ICE CREAM** \$5.50

CHOCOLATE ICE CREAM** \$5.50

VANILLA ICE CREAM** \$5.50

SUNDAE

HEAVEN SUNDAE

\$12.00

VANILLA, STRAWBERRY AND CHOCOLATE ICECREAM, GRANOLA, ALMOND SLICES, WALNUTS, CHOCOLATE SYRUP, AND HOUSEMADE WHIPPED CREAM ON TOP.

VEGIOASIS

\$3.75

\$4.00

\$5.00

\$5.00

STRAWBERRY CHOCOLATE RAW CAKE*