

APPETIZER

GUACAMOLE WITH TARO ROOT CHIPS Avocado, red onion, cilantro, kaffir lime salt, tomato powder 12

FAVA BEAN DIP Tahini, cumin, lemon, dehydrated Moroccan olives, rosemary garlic planter bread 14

CHARRED CAJUN GREEN BEANS Hickory smoked remoulade, almond shavings, lemon zest 12

JAMAICAN CURRIED EDAMAME Steamed edamame, Jamaican curry, black sesame, sea salt 11

DUMPLINGS

THE BADGE Charred cabbage, bell peppers, carrots, chili panko, cilantro, ponzu sauce 8.5

SMOKEY TOM Sun-dried tomato, spinach, butternut squash, lemon panko, sumac, parsley, tahini 8.5

FUN-GUY Porcini, shiitake, portabella mushrooms, baked tofu, spinach, micro arugula, chili panko, spicy bean & shiitake truffle sauce 8.5

SEASONAL Baby arugula, coffee-roasted kabocha, burnt eggplant, lemon panko, micro arugula, black garlic powder, yuzu coconut sauce 8.5

NOODLE SOUPS

COCONUT CURRY RAMEN Butternut squash, asparagus, artichoke, chickpeas, baby spinach, kaffir lime chips 16

CHILI MUSHROOM RAMEN Shiitake, portabella, enoki mushrooms, baby spinach, roasted garlic, hijiki 16

SHARED PLATES

PORTOBELLO CARPACCIO Caper berries, charred pickled onion, micro arugula, aged balsamic, king oyster mushroom chips 16

SEED CRUSTED TOFU Fennel, sesame & caraway crusted tofu, candy cane beets, sorrel, red wine vinaigrette 16

FARRO & SUNCHOKE RISOTTO Sunchoke chips, sorrel 17

GRILLED FINGERLING POTATOES Yuzu black garlic, saffron pickled red pepper, capers, parsley 15

FIRE ROASTED EGGPLANT

Raw tahini, garlic, cilantro, extra virgin olive oil, lemon juice, sumac, rosemary garlic planter bread 22

SAFFRON ROSEMARY CAULIFLOWER

Beluga lentil salad, roasted red peppers, red onion, lemon, extra virgin olive oil 26

Side order of rosemary garlic planter bread 7.5

SUSHI

SUNNY SIDE Black rice, fennel, sun-dried tomato, avocado, butternut squash, almond pesto sauce 9

LA FIESTA Black rice, avocado, chayote, pickled jalapeño, black bean purée, kaffir lime chips, tomato guajillo sauce 9

CHIC PEA Black rice, eggplant, artichoke, English cucumber, saffron chickpea pureé, parsley, tahini 9

SPICY MANG Black rice, avocado, mango, English cucumber, spicy veggies, toasted cayenne sauce 9

GREEN MACHINE Six-grain rice, English cucumber, asparagus, charred edamame, almond pesto sauce 9

SWEET TREE Six-grain rice, avocado, roasted sweet potato, alfalfa sprouts, toasted cayenne sauce 9

MIGHTY MUSHROOM Six-grain rice, enoki mushrooms, baked tofu, shiitake, micro arugula, shiitake truffle sauce 9

PICKLE ME Six-grain rice, pickled burdock root, carrots, pickled daikon, avocado, carrot ginger sauce 9

SEASONAL ROLL Black rice, baby arugula, coffee-roasted kabocha, avocado, citrus-infused shredded carrots, black garlic powder, burnt eggplant & yuzu coconut sauce 9

DESSERTS

ICE CREAM

Black tahini - Plum wine syrup, plum infused sesame seeds 7

Chocolate - Almond orange lace, kumquat marmalade 7

Coconut rose - Pomegranate molasses, coconut chips, rose petals 7

Add warm black bean sweet potato brownie +4

ICE CREAM TRIO

Sampler of 3 flavors 16

Please advise server of any allergies // 18% gratuity applied for parties of 6 or more

BEVERAGES

SAKE

	G	B
Maboroshi Junmai Ginjo Mystery / Soft, mineral, plum, citrus	10	60
Honkara Dry Mountain / Super dry, floral aroma, clean	9	54
Joto Junmai The Green One / Full body, rich flavor, melon finish	8	48
Joto Junmai Nigori The Blue One / Lively, tropical fruit, creamy texture, dry	8	48
Ban Ryu 10,000 Way / Smooth, crisp, subtle black currant	7	42
Sake Flight 2oz x 3 glasses of any sake 20 / 2oz x 4 glasses of any sake 25		

SPARKLING

Dibon Cava Brut Reserve (Spain) / Apricot, baked apple, hazelnut	8	30
Baron Fuenté Champagne 375mL (France) / Green pear, peach, toasty finish		38

WHITE WINE

Breganze Pinot Grigio (Italy) / Bright, aromatic, lemongrass, citrus	8	30
Quatre Tours Provence Rosé (France) / Dry, fresh berries, rose petal	8	32
Rainer Wess Grüner Vetliner (Austria) / Elegant, nectarine, mineral	10	40
Jean-Paul Picard Sancerre (France) / Refreshing, lime peel, honeydew	12	48
Poppy Chardonnay (California) / Rich, mango, pineapple, vanilla	9	36

RED WINE

Roots Wine 'Klee' Pinot Noir (Oregon) / Rich, mango, pineapple, vanilla	12	48
Orenia Syrah (France) / Ripe, dark fruit, violet, spicy	7	28
Pinuaga 'Nature' Tempranillo (Spain) / Silky, plum, cassis, peppercorn	8	32
Accuro Malbec (Argentina) / Bold, blackberry, fig, vanilla	8	32
Omen Cabernet Blend (California) / Powerful, black cherry, chocolate	12	48

BEER

Hitachino 5.5% / White ale 9		
Glutenberg 6.0% / Pale ale, gluten free 9		
Reissdorf Kolsch 4.8% / Light, crisp, dry finish 8		
Lagunitas 6.2% / IPA, crisp, dry 7		
Krombacher Pils 4.8% / Light, crisp, smooth maltiness 7		

COCKTAILS

Fennel Dry sake, cucumber juice, candied fennel, fennel seed, dash of lime 13

Clear Mary Dry sake, tomato extract, horseradish, tabasco, celery seeds, black pepper, dash of lime 13

Matcha Dry sake, cucumber juice, green tea extract, coconut milk, matcha powder 12

Peppercorn Martini Extra dry sake, dry vermouth, peppercorn juice, black caraway seeds, pickled green peppercorn 11

Ginger Peach Dry sake, crème de peach, ginger brew, peach extract, dash of lime 11

Mayom Martini Dry sake, cava, mayom juice, crème de cassis 10

Michelada Lager beer, tomato extract, habanero, dash of lime, agave. Served with shot of chilled almond milk 10

Bubbly Cava, pomegranate extract, rose water, pomegranate seeds 10