

PLATES TO SHARE

PUERTO RICAN PINEAPPLE  13
locally grown Manatí pineapple, chili lime salt

EDAMAME  12
soybeans, aji amarillo sauce


CRISPY SUSHI  20
oshi zushi crispy rice, avocado, coriander

NEMS  22
Vietnamese spring roll, shrimp, sour mango, avocado, asparagus, basil, coriander, recaon-mint mojo

TOFU SSAM  22
grilled tofu, Boston lettuce, kaffir, culantro, mint, shallots, garlic chips, red curry, cashew-coconut sauce

MISO TENDER LEAVES & JAPANESE PICKLES 21
miso-sesame dressing salad, tatsoi, mizuna, cherry tomato, carrot, avocado, toasted pumpkin seeds.

THAI PAPAYA SALAD 20
Green papaya, cherry tomato, shallots, green beans, cilantro, basil, crispy garlic, toasted peanuts, thai chili-lime dressing.

VEGGIE POKE  23
sushi rice, edamame, avocado, cucumber

HOKKIEN MEE  25
Fujian style wheat noodles, market vegetables, garlic, ginger, bok choy, dark soy

DESSERTS

MOCHI SELECTION  5

SORBET  7
Raspberry, mango & Lemongrass, coconut

Egg  Dairy  Fish  Shellfish  Gluten free  Pork  Nuts  Vegan  Vegetarian  Sesame  Soybeans  Wheat 

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE. CONSUMING RAW OR UNDERCOOKED EGGS, MEATS, OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.