VEGAN MENU

APERITIVOS
EDAMAME sea salt, lime 8
SHISHITO grilled spicy pepper, sea salt, lime 10

SMALL PLATES
COCO TOBANYAKI japanese mushrooms 19
BABY GEM LETTUCE basil miso, pistachio 12

ROBATA
ASPARAGUS 9
EGGPLANT 9

LARGE PLATES
ARROZ CHAUFAL black truffle, honshimeji, shiitake, trumpet royale 36
and oyster mushrooms, japanese rice, red quinoa, black beans

SUSHI
AMAZÔNIA ROLL collard greens, 15 SAMBA VEGETABLE SUSHI 21
portobello, mushroom, takuwan, amazonia roll and four pieces of
cucumber, avocado, wasabi-onion soy vegetable sushi
AVOCADO ROLL 6 CUCUMBER NIGIRI 2
CUCUMBER ROLL 6 AVOCADO NIGIRI 2
UMESHSISO ROLL 6 ASPARAGUS NIGIRI 2
OSHINKO ROLL 6 OSHINKO NIGIRI 2
NATTO ROLL 6

SIDES
COCONUT RICE 8 STEAMED JAPANESE RICE 7 BLACK BEANS 8

DESSERTS
CITRUS BRULEE passion fruit custard, dehydrated pomegranate foam, 13
pear gel, pomegranate lime sorbet, finished with citrus smoke
MOCHI soft japanese rice cake filled with ice cream 13

While many of our items are naturally vegan, some of our signature items have been modified to be vegan. We do our best to prevent cross-contamination, but some items may be exposed to non-vegan ingredients in the cooking process. Please ask your server for details and kindly alert them of any food allergies as ingredients are not always listed on the menu.