

sushi

[CONFIDENTIAL]
by sushi randy



Vegan Menu

Starters

Shishito Peppers 9

blistered, garlic, soy, sea salt

Edamame Trio 13.5

sriracha, yuzu, toasted garlic with soy sauce
(no honey sriracha)

Agedashi Tofu 8.5

with green onion, daikon, ginger
(no bonito flakes and no tempura)

Sizzling Teppan

Vegetable 13 with rice

Salad

Cucumber & Seaweed (Wakame) Salad 8.5

thinly sliced, marinated cucumber
topped with seaweed salad

Sides

Edamame 5.5

with sesame oil and salt

White Rice 3.5

Brown Rice 4.5

Wakame 5.5

Donburi (rice bowls)

served with wakame, avocado, daikon, kaiware sprouts,
carrots, cucumbers, ginger, sesame, nori

Tofu 11 (no tempura batter)

Nigiri

Fried Tofu 5 inari

Rolls

Hollaback 11.5

shiitake mushroom, cucumber, top with avocado,
lemon, soy vinaigrette, spicy sprouts

(no garlic crisp)

Futo Maki 14.5

avocado, cucumber, carrot, wakame, shiitake mushroom,
sesame seeds, seaweed wrap on outside (10 pieces)

(no tamago)

Veggie Behind The Scene 10.5

cucumber, avocado topped with mango,
sriracha, jalapeño, sesame seeds

(no honey)

Mission Impossible (5 pcs) 8.5

Inari tofu, mixed greens, sweet pickles, cucumber,
topped with avocado, meyer lemon olive oil and
chili pepper strings wrapped in soy paper

Snitch 11.5

spicy tofu, cucumber, topped with avocado
(no spicy spy sauce, no sweet potato crisps)

Chef's Choice 17 vegan