

# VEGAN MENU

## APERITIVOS

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

## SMALL PLATES

COCO TOBANYAKI japanese mushrooms	19
FIELD GREEN SALAD greens, radish, beet, carrot-ginger dressing	12

## SUSHI

SAMBA VEGETABLE SUSHI AMAZÔNIA roll and four pieces of vegetable sush	21
CUCUMBER	2
AVOCADO	2
ASPARAGUS	2
OSHINKO GUNKAN	2

## ROLLS

AVOCADO ROLL	6
CUCUMBER ROLL	6
UMESHISO ROLL	6
OSHINKO ROLL	6
NATTO ROLL	6
AMAZÔNIA collard greens, portobello, mushroom, takuwan, cucumber, avocado, wasabi-onion soy	15

## ROBATA

MIXED WILD MUSHROOMS	11
ASPARAGUS	9
EGGPLANT	9

## DESSERTS

TAPIOCA CON LECHE	12
coconut-infused tapioca, toasted coconut wafer, pineapple confit	

## SIDES

PERUVIAN CORN	8
COCONUT RICE	8
COLLARD GREENS	8
STEAMED JAPANESE RICE	7
BLACK BEANS	8

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.

Executive Chef Joel Versola  
Corporate Chef John Um