



HANAMI SPRING

VEGAN DELI

Indy kitchari dukkha buddha bowl (VV,GF)	1,390
organic soy tomato soup / kitchari / kale / spinach / baked falafel / turmeric roasted cauliflower & potato / pickled carrot+apple / pickled red onion / house-made hummus / dukkha (+avocado (VV,GF) 280)	
Vegan cheese plate (VV)	1,250
vegan lasagna / vegan mac and cheese / kale / spinach / spice mixed beans / avocado / house-made hummus / white sauce (+ kitchari rice (VV,GF) 330 +vegan soup of the day(VV,GF) +330)	
YUZU MISO TOFU steak + basil cauliflower rice bowl (VV,GF)	1,390
House-made basil cauliflower rice / kale / miso tahini tofu steak / roasted vegetable (+avocado(VV,GF) 280)	
JYUWARI SOBA Kale TOFU salad (VV)	1,290
soba made with only buckwheat flour / tahini tofu steak / avocado w/MISO ginger + agave balsamico (+kimchi(VV,GF) 165 +organic natto(VV) 240)	

MEAT+FISH DELI

House-made Roast BEEF DON	1,490
house-made roast wagyu beef / fried brown+barley rice / grilled cauliflower+potato / pickled carrot+apple / pickled red cabbage / green salad w/ spicy green goddess+harrisa (+extra rice 150 +pouched egg(V,GF) 240 +Vegan Mac and cheese(VV) 275)	
PERI PERI spicy chicken plate	1,290
PERI PERI chicken / fried brown+barley rice / avocado / pickled carrot+apple / pickled red onion / green salad w/creamy curry dressing (+extra rice 150 +pouched egg(V,GF) 240 +Vegan Mac and cheese(VV) 275)	
Roasted MAPLE SALMON RICE BOWL	1,450
roasted maple salmon / fried brown+barley rice / avocado / pickled red onion / pickled carrot+apple w/ honey apple vinaigrette + beet miso	
Turmeric tahini Paella w/honey lemon chicken	1,250
turmeric tahini / fried brown+barley rice / honey lemon chicken / bell pepper / pickled red onion / mixed beans w/ yogurt sauce + herbal hummus (+grilled vegetable(VV,GF) 440 +grilled cheese(V,GF) 110)	

SALAD

House-made Roast BEEF salad w/ spicy green goddess (GF)	1,490
kale / spinach / lettuce / house-made roast beef / grilled cauliflower / grilled potato / grilled broccoli / tomato / mixed nuts / parmesan cheese w/ spicy green goddess	
KALE CHICKEN CAESAR w/parmesan+feta cheese (GF)	1,350
kale / spinach / lettuce / roasted chicken / parmesan cheese / feta cheese / celery / tomato / roasted broccoli w/caesar (+avocado 280)	
MEXICAN WAGYU TACOS TOSTADA	1,290
kale / spinach / lettuce / house-made tortilla / tacos A5 WAGYU beef / avocado / parmesan cheese / mixed beans / bell peppers / tomato w/ spicy green goddess (+grilled cheese 110)	
Avocado hot QUINOA (VV,GF)	1,390
fried kale / warm quinoa / avocado / roasted broccoli / dukkha w/spicy cashew (+roasted vegetables 440)	

TOAST

AVO TOAST (VV)	1,250
pain de campagne / avocado / sea salt / dukkha / spicy cashew sauce	
Salmon Toast w/ house-made basil sauce	1,350
pain de campagne / salmon / carrot / pickled red onion / house-made basil sauce	
add ons	
+vegan soup of the day (VV,GF)	+330
+pouched egg (V,GF)	+240
+kale salad (VV,GF)	+550
+Ayurveda kitchari (VV,GF)	+330

HOUSE-MADE Organic Granola bowl

HOUSE-MADE GRANOLA YOGURT BOWL (VV,GF)	1,250
choice of house-made granola / SOY yogurt / house-made jam / seasonal fruits / chia seeds / coconuts (+coconut ghee(V,GF) 300)	
CHOOSE GRANOLA	<input type="checkbox"/> classic <input type="checkbox"/> MATCHA CACAO CRUMBLE <input type="checkbox"/> STRAWBERRY VANILLA(+150) <input type="checkbox"/> Chocolate
Organic ACAI STRAWBERRY GRANOLA BOWL (VV,GF)	1,490
organic acai / house-made STRAWBERRY VANILLA granola / seasonal fruits / coconut (+SOY yogurt(VV,GF) 300)	
“MATCHAMEAL” (VV,GF)	1,180
house-made MATCHA CACAO CRUMBLE granola / house-made almond milk / dates / cardamon / orange / blueberry / SOY yogurt(+300)	
ENERGY YELLOW BOWL (VV,GF)	1,590
house-made classic granola / mango / banana / turmeric / dates / blueberry / ginger / pumpkin seeds / house-made almond milk (+CBD 480)	

HOUSE-MADE SWEETS

Banana spice cake (VV,GF)	680
w/house-made coconut caramel ice cream+buckwheat seeds	
Chocolate granola parfait (VV,GF)	891
Strawberry candle parfait (VV,GF)	891
Caramel Brownie w/house-made ice cream (VV,GF)	750
Coconut cake (VV,GF)	680
Caramel ice cream cookie sand (V,GF)	680
House-made Ice cream	2scoop 660

MILK Raspberry cheese cake (vv)*Coconut Caramel (vv)
 *Banana soy yogurt (vv)*Truffle w/extra virgin olive oil +110

SOUP

Cheese Onion gratin soup	680	add ons	
VEGAN Tomato soup (VV,GF)	780	+baguette (VV)	+220
		+Ayurveda kitchari (VV,GF)	+330

SI DE

House-made Roast Beef (GF)	980
Beef / butter sauteed spinach / grilled cauliflower+potato / house-made harrisa spicy green goddess sauce / agave / balsamico	
House-made Hummus + Turmeric grilled cauliflower w/ bread (VV)	580
Vegan Lasagna (VV)	550
Vegan MAC 'n' CHEESE (VV)	550
House-made Basil Rice w/fried egg+kale (V)	770
Pouched egg w/beet yogurt sauce (V,GF)	580
AVOCADO Herb hummus (VV,GF)	680



fan favorite



vegan



vegetarian



gluten-free

* If you have any dietary requirements, please feel free to talk to the staff.