

VEGAN BOWL

Vegan Curry Combination Vegan Curry with Kichuri (VV,GF) Cashew Coconut curry / Chickpea, kale keema curry / kitchari / kale salad / marinated tomato+cucumber / pickled red cabbage+red onion / pan de campagne / house-made hummus / soy yogurt /	1,540
Yuzu miso tofu steak + basil cauliflower rice bowl (VV,GF) House-made basil / organic cauliflower rice / kale / yuzu miso tofu steak / roasted vegetables / avocado / pickled red cabbage / beet miso / hummus (+shiitake bacon(VV,GF) 165)	1,390
Avocado hot quinoa (VV,GF) fried kale / quinoa / avocado / roasted broccoli / celery / dukkha w/creamy cashew + vegan parmesan cheese (+roasted vegetables 440)	1,390
Jyuwali SOBA Kale tofu salad (VV) soba made with only buckwheat flour / yuzu miso tofu steak / avocado / kale / quinoa / pickled red cabbage+red onion / w/wasabi soy sauce + miso ginger + beet miso (+kimchi(VV,GF) 165 +organic natto(VV) 240)	1,290

MEAT+FISH RICE BOWL

WAGYU Burrito bowl A5 Wagyu beef / fried brown+barley rice /avocado / mixed beans / marinated tomato+cucumber / sofe-boiled egg / red onion / olive / tortilla / feta cheese / grilled cheese / green salad w/ spicy green goddess+salsa (+extra rice 150 +pouched egg(V,GF) 240 +Vegan Mac and cheese(VV) 275)	1,350
BBQ PERI PERI spicy chicken plate PERI PERI chicken / fried brown+barley rice / avocado / roasted carrot / soft-boiled egg / marinated tomato+cucumber / pickled red cabbage+red onion / green salad w/creamy curry dressing (+extra rice 150 +Vegan Mac and cheese(VV) 275)	1,290
Maple salmon korean rice bowl roasted maple salmon / fried brown+barley rice / avocado / kimch / korean seaweed / pickled red cabbage+red onion / hijiki w/ honey apple vinaigrette + beet miso (+extra rice 150 +pouched egg(V,GF) 240 +yuzu miso tofu steak(VV,GF) 250)	1,450
Turmeric tahini paella w/honey lemon chicken turmeric tahini / fried brown+barley rice / honey lemon chicken / bell pepper / pickled red cabbage+red onion / mixed beans / tomato / soft-boiled egg w/ yogurt sauce + hummus + harissa (+roasted vegetable(VV,GF) 440 +grilled cheese(V,GF) 110)	1,298

SALAD BOWL

House-made Roast beef salad (GF) kale / spinach / komatsuna / house-made roast beef / roasted broccoli / tomato / marinated tomato+cucumber / mixed nuts / pickled red cabbage+red onion / parmesan cheese w/ spicy green goddess (+extra roast beef 550)	1,490
Kale chicken caesar w/parmesan+feta cheese (GF) kale / spinach / komatsuna / roasted chicken / parmesan cheese / feta cheese / pickled celery / tomato / mixed nuts / olive / roased broccoli / soft-boild egg w/caesar (+avocado 280)	1,290
Shiitake bacon vegan caesar (VV,GF) kale / spinach / komatsuna / shiitake / avocado / roasted broccoli / vegan cheese / red onion / mixed beans / red cabbage / pickled cerely / mixed nuts w/vegan caesar (+miso tofu steak 250 +house-made hummus 110)	1,350
WAGYU Red THAI kale / spinach / komatsuna / A5 WAGYU beef / coriander / bell peppers / marinated tomato+cucumber / mixed nuts/ pickled red cabbage+red onion w/ thai sweet chili (+avocado 280 +house-made hummus 110)	1,290

TOAST

AVO Toast (VV) pain de campagne / avocado / sea salt / dukkha / creamy cashew sauce	1,250
Salmon Toast w/ house-made basil sauce pain de campagne / salmon / kale / tomato / pickled red onion / feta cheese / house-made basil sauce	1,350
Roast beef, avocado and cheese sandwich pain de campagne / roast beef / pickled red cabbage+red onion / avocado / grilled cheese / parmesan cheese / spicy green goddess sauce	1,450
add ons +vegan tomato soup (VV,GF) 330 +kale salad (VV,GF) 330 +pouched egg (V,GF) +240 +fried egg (V,GF) +240	

ORGANIC GRANOLA BOWL

HOLIDAY Acai bowl (V,GF) organic acai / holiday sprinkle maple vanilla granola / strawberry / banana / blueberry / coconut / goji berry / cacaonibs / house-made almond butter / soy cream / sprinkle (+SOY yogurt(VV,GF) 300 +probiotics 400)	1,590
Granola yogurt bowl (VV,GF) choice of house-made granola / soy yogurt / seasnoal fruits / chiaseeds / coconuts (+coconut ghee(V,GF) 300) CHOOSE GRANOLA ☒ -HOLDAY- Sprinkle Maple Vanilla(+150) ☐ Nuts&seeds ☐ MATCHA CACAO CRUMBLE ☐ STRAWBERRY VANILLA(+150) ☐ Chocolate	1,250
Organic Acai bowl (VV,GF) organic acai / choice of house-made granola / strawberry / banana / blueberry / coconuts / chiaseeds / cacaonibs / house-made almond butter (+SOY yogurt(VV,GF) 300 +probiotics 400) CHOOSE GRANOLA ☒ -HOLDAY- Sprinkle Maple Vanilla(+150) ☐ Nuts&seeds ☐ MATCHA CACAO CRUMBLE ☐ STRAWBERRY VANILLA(+150) ☐ Chocolate	1,390
Mango energy bowl (VV,GF) mango / choice of house-made granola / banana / blueberry / coconut / chiaseeds / cacaonibs / house-made almond butter (+SOY yogurt(VV,GF) 300) CHOOSE GRANOLA ☒ -HOLDAY- Sprinkle Maple Vanilla(+150) ☐ Nuts&seeds ☐ MATCHA CACAO CRUMBLE ☐ STRAWBERRY VANILLA(+150) ☐ Chocolate	1,390

VEGAN, Gluten-free SWEETS

Strawberry candle parfait (VV,GF)	891
Anno Sweet potato w/house-made ice cream (VV,GF)	880
Banana spice cake (VV,GF) w/house-made almond butter+buckwheat seeds	680
Chocolate Brownie w/house-made ice cream (VV,GF) CHOOSE Ice cream. ☐ Chocolate ☐ Coconut caramel ☐ Matcha	750
Organic vegan Ice cream DORAYAKI (VV,GF) CHOOSE Ice cream. ☐ Chocolate ☐ Black sesame ☐ Matcha	680



MY BOWL
HOLIDAY

SOUP

Cheese Onion gratin soup	680	add ons	
VEGAN Tomato soup (VV,GF)	780	+baguette (VV)	+110
VEGAN seasonal cream soup (VV,GF)	680		

SIDE

House-made Roast Beef (GF) Beef / sauteed spinach / house-made harrisa /spicy green goddess sauce / agave / balsamico	980
House-made Hummus + Roasted vegetables w/ pan de campagne (VV)	780
Vegan kale+spinach Lasagna (VV)	550
Vegan MAC ‘n’ CHEESE (VV)	550

FULL MOON FOOD (Reservation only, take away available)
We offer full moon vegan food box at every full moon.