

“LUCKY ROBOT AT HOME”

FAMILY PACK

5 COURSES

\$55

choose one *HOT TASTING COURSE*

chicken karaage japanese fried Bell & Evans chicken thigh, white onion, shiso, ponzu verde, togarashi

steamed pork buns Niman Ranch pork belly, spicy hoisin, farm-to-table sunomono, red onion, cilantro

spinach & tofu dumplings cashew cheese, candied cashew, cilantro, red curry oil

pork & shrimp dumplings Niman Ranch pork, shrimp, passion fruit ponzu, rocoto, basil seeds

gyu tan momo Peeler Farms wagyu beef tongue, lemongrass soy, hill country peach, red onion, salsa macha, farm-to-table sunomono, mustard seed

choose one *MAKI ROLLS COURSE*

california krab, avocado, cucumber, sesame

crunchy atomic salmon* salmon, avocado, cucumber, panko togarashi, spicy mayo, aji panca sriracha

robo tuna* bigeye tuna, avocado, cucumber, panko togarashi, spicy mayo, aji panca sriracha

the veggiepillar miso grilled eggplant, sesame, pickled cucumber & carrot, topped with avocado and serrano, yuzu miso sauce, sesame

farmbot two daily farm fresh veggies, red quinoa, avocado, cashew cheese, soy paper

hira hira* dutch yellowtail, avocado, green onion, crispy shallot, yuzu miso, lemongrass soy, cilantro, sesame

electric cat fried unagi style bbq catfish, avocado, shoga, pickled cucumber & carrot, lemongrass soy glaze

r2d2 grilled wagyu beef, green onion, avocado, crispy shallot, sesame, kobojang

spider fried soft shell crab, avocado, fuji apple, sesame, red curry oil, spicy mayo, cilantro

voltron* krab, avocado, pickled cucumber & carrot, topped with tuna, salmon and dutch yellowtail, served with sesame, spicy mayo, soy lemongrass glaze **+6**

transformer* tempura shrimp, avocado, pickled cucumber & carrot, topped with chef's choice daily featured fish, green onion, sesame, spicy mayo, lemongrass soy **+6**

hiramasa shrimp battle* tempura shrimp, avocado, pickled cucumber & carrot, panko togarashi, topped with dutch yellowtail, serrano, spicy mayo, lemongrass soy **+6**

sea-3po* bigeye tuna, avocado, cucumber, topped with Big Glory Bay king salmon with green onion, spicy mayo, panko togarashi **+6**

choose one *GREENS COURSE*

edamame steamed soybeans, sea salt

spicy edamame stir-fried soybeans, spicy hoisin glaze, garlic, togarashi

brussels sprouts crisped brussels sprouts, lemongrass soy

choose two *BOWLS AND PLATES COURSE*

chicken teriyaki

Bell & Evans chicken breast, broccoli, red bell pepper, white onion, mushrooms served over rice

schoolgirl bowl

Bell & Evans chicken breast, mushroom, broccoli, yellow onion, red bell pepper, chili garlic, serrano aioli, ginger scallion, wonton chip served over rice

lomo itame

Peeler Farm wagyu bavette steak, crispy fingerling potato, shishito peppers, red onion, nikkei chimichurri, aji panca tomato miso

shrimp + toast

koji butter, tiger shrimp, japanese milk bread, black garlic jam, aji amarillo leche de tigre, cilantro

crispy salmon yaki* +5

atlantic salmon, bicolor quinoa, hawaiian purple yam, aderezo, zucchini, corn, cucumber, cherry tomato, nikkei chimichurri

chirashi bot* +5

tuna, salmon, amberjack, striped bass sashimi over sushi rice, avocado, english cucumber, house pickles, sesame, 144 degree egg

rising sun 2.0*

Niman Ranch pork belly, sunny side up egg, rice, mustard seed, okra, sweet corn, honeydew melon, celery, herbs

tofu and tomatoes*

grilled organic tofu, panca tomato miso, oven roasted tomato, spiced crispy garbanzo bean, rocoto, rice

veggie stirfry

broccoli, red bell pepper, white onion, mushrooms, rice

foraged mushroom "tacu" yaki

honshimeji, shittake, & cremini mushrooms, crispy rice, japanese red bean, zucchini, sweet corn, cherry tomato, negi, salsa macha, egg yolk, aji tentsuyu