

"LUCKY ROBOT AT HOME" FAMILY PACKS 5-COURSE \$60

choose one HOT TASTING COURSE

chicken karaage japanese fried Bell & Evans chicken thigh, red 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, ponzu, salsa macha, mayu

gyu tan nashi lemongrass soy glazed Peeler Farms wagyu lingua, asian pear, salsa macha, farm-to-table sunomono, mustard seed

shrimp + toast

koji butter, gulf white shrimp, japanese milk bread, black garlic jam, aji amarillo leche de tigre, celery, cherry tomato, cilantro

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 fried miso eggplant, sesame, pickled cucumber & carrot, topped with avocado and serrano, yuzu miso sauce, sesame

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

electric eel bbq american eel, avocado, pickled ginger, pickled cucumber & carrot, lemongrass soy

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

farmbot 2.0 tempura fried green beans, avocado, pickled cucumber and carrot, topped with braised zucchini, sesame, and negi, red curry oil, cashew cheese +4

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

chicken teriyaki

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

SoCo 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

crispy salmon* +5

grilled atlantic salmon, sakura sweet potato, quinoa, spaghetti squash, salsa macha vinaigrette, peas, oven roasted 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

Niman Ranch pork belly mole donburi +5

red miso mole manchamanteles sauce, sesame, japanese kabocha pumpkin, red onion, herbs

tofu and tomatoes

grilled organic tofu, eggplant, carrot, onion, oven roasted tomato, aji panca tomato miso, crispy garbanzo bean, rice, herbs

veggie stirfry

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

foraged mushroom "tacu" yaki*

honshimeji, shittake, & cremini mushrooms, crispy rice, japanese red bean, kabocha pumpkin, english peas, cherry tomato, 144 degree egg, negi, salsa macha, aji tentsuyu

toyosu chirashi bot* +10

Big Glory Bay salmon, and 3 types of daily sashimi over sushi rice, avocado, english cucumber, house pickles, sesame, 144 degree egg

kurobuta "tacu" yaki*

Niman Ranch pork belly, crispy rice, japanese red bean, carrot, radish, 144 degree egg, farm-to-table sunomono, bonito flakes, ponzu verde

* Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions.