

# BUILD YOUR OWN BOWL

50  
GOOD

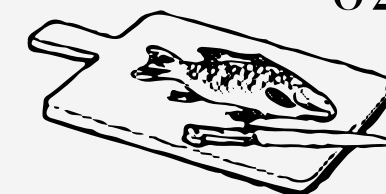
60  
BETTER

70  
BEST



## 01 | Base Choose 1 or 2

White Sushi Rice    Mixed Greens  
Mixed Wild Rice    Quinoa  
Vegetable  
(Daikon, Cucumber, Carrot, Baby Gem)



## 02 | Protein Choose 1 or 2

Tuna {Raw or Cooked}    Tofu  
Salmon {Raw or Cooked}    Organic Eggs  
Prawns {Cooked}    **Extra Protein? 10**  
Chicken Breast {Cooked}



## 03 | Marinade Choose 1

Poke Poke Shoyu    Wasabi Shoyu  
Sriracha Ponzu    Honey Ginger Tamari  
Truffle Yuzu Ponzu    **Sesame & Shallot Oil?**



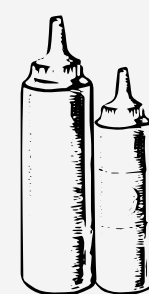
## 04 | Mix it Choose 5

Shallot    Cucumber    Baby Tomatoes    Snow Peas  
Spring Onion    Edamame    Wakame    Avocado  
Coriander    Mango    Jalapeno



## 05 | Top it Choose 4

Citrus Marinated Kale    Pickled Ginger    Sprouts    Crispy Garlic    Togarashi Chili Spice  
Sesame Beetroot    Pickled Ginger Stem    Japanese Chili Oil    Crispy Shallot    Sancho Pepper  
Spring Onion    Wasabi    Masago - Flying Fish Roe    Spicy Cashews  
Coriander    Seaweed Salad    Wasabi Toasted Coconut    Nori Sesame Salt



## 06 | Sauce it Choose 1

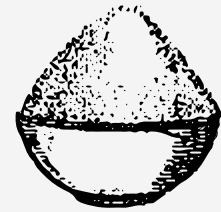
Sriracha Mayo    Wasabi Mayo  
Toasted Sesame Kewpie    Avo-Coco {Avocado, Coconut, Jalapeno}  
Togarashi Yuzu Mayo    Cream Cheese Whip

# SIGNATURE BOWLS

50  
GOOD

60  
BETTER

70  
BEST

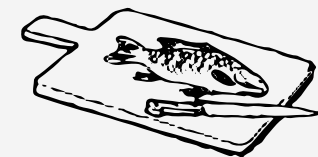


## Step 1

choose one or two

White Sushi Rice  
Mixed Wild Rice  
Quinoa

Mixed Greens  
Vegetable (Daikon, Cucumber, Carrot, Baby Gem)



## Step 2

choose your  
signature bowl

### Californian

Salmon, sriracha ponzu, mango, avocado, shallot, baby tomatoes and wakame

### Dubai

Cooked Salmon OR Tuna, honey ginger tamari, edamame, tomato, spring onion, cucumber and snow peas

### Farmer

Chicken, truffle yuzu ponzu, spring onion, baby tomatoes, cucumber, avocado and snow peas

### New Yorker

Prawn, wasabi shoyu, wakame, baby tomatoes, edamame, shallot and jalapeno

### Hawaiian

Tuna, poke poke shoyu, spring onion, edamame, mango, avocado and wakame

### Vegan

Tofu, poke poke shoyu, shallot, cucumber, edamame, snow peas, avocado



## Step 3

top it  
choose max four

Wasabi Toasted Coconut  
Crispy Garlic  
Citrus Marinated Kale

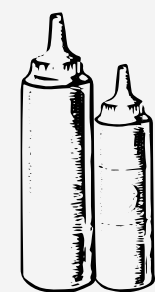
Crispy Shallot  
Sesame Beetroot  
Spicy Cashews

Spring Onion  
Coriander  
Nori Sesame Salt

Pickled Ginger  
Pickled Ginger Stem  
Wasabi

Togarashi Chili Spice  
Sancho Pepper  
Seaweed Salad

Sprouts  
Tobiko - Wasabi  
Japanese Chili Oil



## Step 4

sausage it  
choose one

Sriracha Mayo  
Toasted Sesame Kewpie  
Togarashi Yuzu Mayo

Wasabi Mayo  
Avo-Coco (Avocado, Coconut, Jalapeno)  
Cream Cheese Whip

# SUPERFOOD BOWLS

30  
BETTER

40  
BEST

Refined Sugar free, dairy free, gluten free, raw, daily dose needed:

## Acai

Honey-ed almonds, cocoa nibs, fresh cut fruit

## Coconut Chia Pudding

Honey-ed almonds, cocoa nibs, fresh cut fruit

# TACOS

45  
TWO

65  
THREE

**Two Tacos** / 1 protein / 1 marinate / 2 mix ins / 2 toppings / 1 sauce

## Extras

Protein 6

Taco Bits 3

Taco Shell 5

# ICE CREAM

Peanut Butter

16  
BETTER / 20  
WITH TOPPING

24  
BEST / 30  
WITH TOPPING

Half & Half

Peanut Butter & Acai Mix

22  
BETTER / 26  
WITH TOPPING

30  
BEST / 34  
WITH TOPPING

# TOPPINGS: Choose 3

20  
BETTER

30  
BEST

Honey roasted cashews

Banana

Mango

Kiwi

Strawberry

Melon

Coconut chia & cashew crunch

Cacao nibs