

SUSHI

[CONFIDENTIAL]
by sushi randy



Vegan Menu

Starters

Shishito Peppers 10

blistered, garlic, soy, sea salt

Edamame Trio 14

sriracha, yuzu, toasted garlic with soy sauce
(no honey sriracha)

Agedashi Tofu 9

with green onion, daikon, ginger
(no bonito flakes and no tempura)

Sizzling Teppan

Vegetable 13.5 with rice

Salad

Cucumber & Seaweed (Wakame) Salad 9

thinly sliced, marinated cucumber
topped with seaweed salad

Donburi (rice bowls)

served with wakame, avocado, daikon, kaiware sprouts,
carrots, cucumbers, ginger, sesame, nori

Tofu 11.5 (no tempura batter)

Sides

Edamame 5.75

with sesame oil and salt

White Rice 3.75

Brown Rice 4.75

Wakame 5.75

Nigiri

Fried Tofu 5 inari

Vegan Classic Rolls

Avocado Roll 6

avocado, sesame seeds

Kappa Maki 5

cucumber (6 pieces)

Vegan Signature Rolls

Vegan Hollaback 12

shiitake mushroom, cucumber, top with avocado,
lemon, soy vinaigrette, spicy sprouts
(no garlic crisp)

Vegan Futo Maki 14.5

avocado, cucumber, carrot, wakame, shiitake mushroom,
sesame seeds, seaweed wrap on outside (10 pieces)
(no tamago)

Vegan Urban Myth 11

cucumber, avocado topped with mango,
sriracha, jalapeño, sesame seeds
(no honey)

Vegan Mission Impossible (5 pcs) 9

Inari tofu, mixed greens, sweet pickles, cucumber,
topped with avocado, meyer lemon olive oil and
chili pepper strings wrapped in soy paper

Vegan Snitch 12

spicy tofu, cucumber, topped with avocado
(no spicy spy sauce, no sweet potato crisps)

Vegan Spicy Sherlock 10

fresh jalapeño slices, avocado, cucumber, topped
with miso glaze, macadamia nuts, green onion
(no cream cheese)

Chef's Choice 17 vegan