Dim Sum

Xiao Long Bao (SF) 8

Originated from Jiang Nan region of China: Steamed bun filled with soup, assorted mushrooms, and basil

Har Gow 7

Traditional Cantonese dumplings filled with soy protein and vegetables

Edamame Dumplings 8

Served with creamy sunchoke puree

Shu Mai

soy protein, soybeans and vegetables

Bean Curd Skin Rolls*

Wrapped with mushrooms, taro, bamboo shoot and carrot

Four Colored Dumplings (SF)* 8

Mushrooms, pepper, carrots and Celery

Steamed Napa Wrap

Mushrooms, soy protein, and vegetables

Spring Roll

Vegetables and veggie ham wrapped in crispy rice paper

Cha Siu Bao

Cantonese barbecue-seitan-filled buns

Salads

Mango Avocado Salad (SF)*

Mango, avocado, and mixed green salad with spicy Caribbean lime dressing

Thai Salad (SF)*

Fresh Cabbage, Carrots, Tomatoes, pomelo and Crushed Peanuts with Thai Lime Dressing

Smalls

Palm-Sugar Caramelized Tofu * 10
Roasted cauliflowers, pistachio cream sauce

Pan Seared Raviolis (SF) 9

Cashew nut cream, truffle oil, roasted cauliflower, and pepper topped with almond slice

Peking Seitan 10

Roasted seitan, cucumber, and cilantro

Smoked Portobello* (SF)

Roasted Beets and Cream of the Red Pepper

Curried Tofu Balls 10

Red curry, mushroom tofu balls with truffle-tomatoes sauce

Grilled Seitan Skewers

Marinated in lemongrass and sundried chilli

Cassava-White Bean Cakes* 9

Served with Guacamole and Fresh Pico De Gallo

Indonesian Rolls 8

Carrots, seitan, mushrooms, and celery wrapped in crispy rice paper served with basilavocado sauce

Shichuan Wontons 8

In spicy chili sauce, filled with mushrooms, carrots, celery, and soy protein

Dan Dan Noodles 8

Shanghai noodles in spicy sesame-chili sauce with steamed vegetables

Sides

Miso Braised kale 5, Roasted Brussels sprouts 6*, Roasted Cauliflower

(SF) = Soy-free * Can be made gluten-free

20% Gratuity for parties of 6 or more