

## MAINS

### **NASU DENGAKU** V GF 16

*Miso glazed eggplant served with sticky jasmine rice, sauteed Asian vegetables in a kombu shitake dashi broth*

### **MISO GLAZED MAHI** GF 18

*Mahi Mahi marinated in miso & pan roasted. Served with sticky jasmine rice, sauteed Asian vegetables in a kombu shitake dashi broth*

### **HARISSA CAULIFLOWER STEAK** V GF 16

*Served with tahini whipped potatoes, roasted vegetables & Spanish chickpeas with spinach*

### **COCONUT CURRY SOUP** V GF 12

*Curried butternut squash & sweet potato, sautéed vegetables (onion, broccoli, peppers, green beans, snow peas, carrot, baby corn) & rice noodles. Served in a rich Thai coconut curry broth*

**add TOFU 3 add SHRIMP 5 add FISH 5**

## BOWLS

### **BUDHA BOWL** V GF 14

*Roasted pumpkin, grilled vegetables (zucchini, broccoli, sweet potato, mushroom, onion, beetroot & asparagus), warm green lentil & quinoa salad, sautéed kale & brown rice. Miso & tahini gravy*

### **MEDITERRANEAN BOWL** 14

*Couscous tabbouleh, Mediterranean chickpea salad with red onion, cherry tomato, sweet pepper basil & feta. grilled marinated vegetables (zucchini, eggplant, bell pepper) fresh salad & olives. Served with hummus & tzatziki*

### **VEGAN POKE BOWL** V 13

*Spicy sesame watermelon "vegan tuna", sushi rice cucumber, avocado, daikon radish, purple cabbage carrot, broccoli, green beans, sauteed baby corn, snow peas edamame & kimchi.*

*Spicy sesame, ginger & soy sauce*

**\*\* Not available Gluten Free (watermelon is marinated 24 hours in soy)**

### **TUNA POKE BOWL** 15

*Spicy sesame tuna, sushi rice, cucumber, avocado, carrot, daikon radish, purple cabbage, broccoli green beans, sauteed baby corn, snow peas, edamame & kimchi. Spicy sesame, ginger & soy sauce*

**\*Available Gluten Free Add 1**