

BOWLS

BUDDAH BOWL *V GF* 17

Brown rice, warm quinoa & lentil salad, honey roasted butternut squash
grilled vegetables, sauteed chard, miso & tahini gravy

VEGAN TUNA POKE BOWL *V* 15

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

**Not available gluten free (watermelon is marinated 24 hours in soy dressing)*

TUNA POKE BOWL 17

Spicy sesame tuna (line caught locally), sushi rice, cucumber, avocado, daikon radish
carrot, purple cabbage, broccoli, baby corn, snow peas, edamame & kimchi

Spicy sesame, ginger & soy sauce

Available Gluten Free **Add 2**

POWER BOWL *GF* 17

Grilled Mahi pan roasted with chimichurri, brown rice, confetti bean salad, sauteed greens,
caramelized plantain & fresh lemon basil coleslaw

MAINS

COCONUT CURRY SOUP *V GF* 14

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 • MARINATED TOFU 4

• GRILLED MAHI 7

• SEARED TUNA 7

• GRILLED SHRIMP 7

MACADAMIA & CHIA CRUSTED MAHI *GF* 22

Pan roasted Mahi (line caught locally) crusted with ground macadamia nuts & chia seeds
Served with creamy cauliflower puree, sauteed veggies & spicy mango reduction

SHRIMP FRIED RICE 20

Asian fried rice with shrimp, mahi, peas, carrot, egg, green beans, sprouts
Served with grilled shrimp skewer & marinated vegetable skewer