

### DUMPLINGS (4 PCS) | \$5.95

#### THE BADGE

Charred cabbage, roasted onions, garlic, bell peppers, carrots and sesame oil, topped with chili toasted panko and cilantro Sauce: Ponzu

#### **SMOKEY TOM**

Sun-dried tomato, spinach, roasted onions and smoked butternut squash, topped with lemon toasted panko, sumac and parsley Sauce: Tahini

#### FUN-GUY

Braised porcini, shiitake, portabella mushrooms, baked tofu and spinach, topped with micro arugula and chili toasted panko

Sauce: Spicy bean and shiitake truffle

### PIECE SAMPLER (4 PCS) | \$5.95



Served with black rice Seaweed salad with chili flakes and sesame seeds

Curried cauliflower with

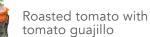
Charred corn with harrisa and cilantro











**ROASTED CHICKPEA** Cumin, tahini, lemon toasted panko, parsley and sumac

> BLACK BEANS AND CORN Black beans, charred corn with harissa, tahini and cilantro

CARROT Sesame oil, hot pepper paste and cilantro

KIMCHI House-made kimchi

**EDAMAME** Pink Himalayan rock salt

Silken tofu, scallions and wakame

Asparagus and kaffir lime chips

Charred corn and parsley

Enoki mushrooms and cilantro

**SEAWEED** Chili flakes and sesame seeds

### STARTER SOUPS | \$4.50

WHITE MISO

**COCONUT CURRY** 

**RED MISO** 



#### SASSY BEAN

Ramen noodles, coriander-roasted black beans, charred corn with harissa, roasted tomato, avocado, cilantro and kaffir lime chips Sauce: Tahini and tomato guajillo

NOODLE SALADS | \$5.95



#### **GREEN ROOT**

Green tea noodles, seaweed salad, roasted almonds, sesame seeds, parsley and cilantro Sauce: Ponzu



### ZANY CARROT

Soba noodles, carrots, baked tofu, cashews, avocado, sesame seeds and cilantro Sauce: Jalapeño peanut butter



#### WILD SHROOM

Glass noodles, braised shiitake, portabella, enoki mushrooms, cashews, topped with porcini powder and micro arugula Sauce: Spicy bean and shiitake truffle

## RICE PAPER WRAPS | \$6.25



### **SPICY SHROOM**

Baby greens, soba noodles, spicy bean sauce, enoki mushrooms, shiitake, portabella, pickled ginger and cashews Sauce: Shiitake truffle



Baby greens, green tea noodles, tahini, curried cauliflower, asparagus, roasted onions and butternut squash Sauce: Tahini





RICE BED SALADS | \$11.50 Served with black rice

CHILI MUSHROOM





Baby greens, avocado, English cucumber, mango, portabella, cashews and cilantro Sauce: Jalapeño peanut butter



### **NERDY GREEK**

LIMELIGHT

charred corn, roasted

tomato, avocado, pickled

cilantro and kaffir lime chips

jalapeño, sesame seeds,

Sauce: Tomato guajillo

Baby greens, cumin-roasted chickpeas, alfalfa sprouts, pickled burdock root, roasted eggplant, almonds and roasted tomatoes Sauce: Tahini

### VERDE

Baby greens, avocado, carrots, asparagus, seaweed salad, cashews and sliced nori Sauce: Carrot ginger









### NUTTY BUDDY

Baby greens, soba noodles, jalapeño peanut butter, carrots, cashews, avocado, baked tofu and cilantro Sauce: Ponzu



### SWEET BEAN

Baby greens, green tea noodles, ponzu, asparagus, cilantro, parsley, black beans, seaweed salad and roasted almonds Sauce: Ponzu

# SIDE SALADS | \$4.50



# SUSHI ROLLS | \$6.95

Each roll contains 8 pieces



### SUNNY SIDE

Black rice, braised fennel, sundried tomato, and avocado topped with butternut squash Sauce: Almond pesto



### LA FIESTA

Black rice, avocado, chayote, and pickled jalapeño topped with black bean purée and kaffir lime chips Sauce: Tomato guajillo



### CHIC PEA

Black rice, roasted eggplant, artichoke, and English cucumber topped with saffron chickpea pureé and parsley Sauce: Tahini



### SPICY MANG

Black rice, avocado, mango, and English cucumber topped with spicy veggies Sauce: Toasted cayenne

# NOODLE SOUPS | \$10.25

Choose noodles: Soba, Ramen, Green tea, or Glass





CHILI MUSHROOM Braised shiitake, portabella, enoki mushrooms, baby spinach, roasted garlic and hijiki

Black beans, charred tomato,

silken tofu, baby spinach, corn,

roasted onions, garlic and parsley



WHITE MISO

**COCONUT CURRY** 

Butternut squash,

asparagus, artichoke, chickpea, baby spinach

and kaffir lime chips

Kimchi, carrots, corn, baked tofu, baby spinach, wakame and cilantro

# DRINKS | \$3.90

**RED MISO** 





**BLUEBERRY LEMONADE** 

**STRAWBERRY YUZU JUICE** 



(212) 564-0869 (917) 261-4530



### GREEN MACHINE

Six-grain rice, English cucumber, and asparagus topped with charred edamame Sauce: Almond pesto

Six-grain rice, avocado and roasted sweet







SWEET TREE

potato, topped with alfalfa sprouts Sauce: Toasted cayenne

### MIGHTY MUSHROOM

Six-grain rice, enoki mushrooms, baked tofu, braised shiitake and micro arugula Sauce: Shiitake truffle



### PICKLE ME

Six-grain rice, pickled burdock root, carrots, pickled daikon and avocado Sauce: Carrot ginger

# LUNCH SPECIALS

Available daily from 11:30AM-3PM		
LUNCH SPECIAL 1 1 Sushi roll with 1 rice paper wrap	\$11.22	
LUNCH SPECIAL 2 1 Sushi roll with 1 noodle salad or dumplings	\$10.97	
<b>LUNCH SPECIAL 3</b> 1 Sushi roll with 1 starter soup or side salad	\$9.74	
<b>LUNCH SPECIAL 4</b> 1 Rice paper wrap with 1 starter soup or side salad	\$9.14	

### ADD-ONS

Soy bean paper	\$1.25	Avocado	\$1.25
Extra sauce	.75¢	Tofu	\$1.25

# DESSERTS | Ş2.99





# **STAY IN TOUCH!**

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