

DUMPLINGS (4 PCS) | \$5.95

PIECE SAMPLER (4 PCS) | \$5.95

SIDE SALADS | \$4.50

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




Served with black rice



Charred corn with harrisa and cilantro



Curried cauliflower with almond pesto



Roasted tomato with tomato guajillo

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

SEAWEED

Chili flakes and sesame seeds

NOODLE SALADS | \$5.95

STARTER SOUPS | \$4.50



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



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



WHITE MISO

Silken tofu, scallions and wakame



COCONUT CURRY

Asparagus and kaffir lime chips



RED MISO

Charred corn and parsley



CHILI MUSHROOM

Enoki mushrooms and cilantro

RICE PAPER WRAPS | \$6.25

RICE BED SALADS | \$11.50

Served with black rice



NUTTY BUDDY

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

Sauce: Ponzu



SPICY SHROOM

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

Sauce: Shiitake truffle



LIMELIGHT

Baby greens, black beans, charred corn, roasted tomato, avocado, pickled jalapeño, sesame seeds, cilantro and kaffir lime chips

Sauce: Tomato guajillo



ZEN

Baby greens, avocado, English cucumber, mango, portabella, cashews and cilantro

Sauce: Jalapeño peanut butter



SWEET BEAN

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

Sauce: Ponzu



CURRY FLOWER

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

Sauce: Tahini



NERDY GREEK

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

BEYOND SUSHI

the green roll

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 purée and parsley
Sauce: Tahini



SPICY MANG

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



GREEN MACHINE

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



SWEET TREE

Six-grain rice, avocado and roasted sweet 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

NOODLE SOUPS | \$10.25

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



COCONUT CURRY

Butternut squash, asparagus, artichoke, chickpea, baby spinach and kaffir lime chips



CHILI MUSHROOM

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



WHITE MISO

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



RED MISO

Black beans, charred tomato, silken tofu, baby spinach, corn, roasted onions, garlic and parsley

DRINKS | \$3.90



CUCUMBER MINT LEMONADE



STRAWBERRY YUZU JUICE



WATERMELON MINT LEMONADE



BLUEBERRY LEMONADE

LOCATIONS

UNION SQUARE

229 E 14th St.
(646) 861-2889

CHELSEA MARKET

75 9th Avenue
(212) 929-2889

MIDTOWN WEST

62 W 56th St.
(646) 964-5097

HERALD SQUARE

134 W 37th St.
(212) 564-0869

FIDI

70 Pine St.
(917) 261-4530

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

LUNCH SPECIAL 3

1 Sushi roll with 1 starter soup or side salad

\$9.74

LUNCH SPECIAL 4

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 | \$2.99



COFFEE & CHOCOLATE COCONUT OAT ROUNDS



BLACK BEAN SWEET POTATO BROWNIE

STAY IN TOUCH!



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