

BUILD YOUR POKÉ BOWL



START HERE!



STEP 1. CHOOSE YOUR FLAVOUR

ALOHA

HOUSE SHOYU DRESSING, RED ONION, CUCUMBER, RADISH, SPRING ONION, ROASTED WHITE SESAME SEEDS, FRIED SHALLOTS, TOGARASHI SEASONING

CALI STYLE

SPICY MAYO DRESSING, CUCUMBER, RED CABBAGE, CHERRY TOMATO, TOBIKO, ROASTED BLACK SESAME SEEDS, SPRING ONION, FRIED SHALLOTS

THE DON

ROASTED SESAME DRESSING, SPINACH, RED CABBAGE, RED ONION, COCONUT FLAKES, NORI, ROASTED WHITE SESAME SEEDS

STEP 2. CHOOSE YOUR BASE

- SUSHI RICE
- MIXED SALAD (ROASTED SESAME DRESSING)

STEP 3. CHOOSE YOUR PROTEIN

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|---------------------|---------------------|-------------------------|
| • SALMON
\$ 15 | • TUNA
\$ 16 | • ORGANIC TOFU
\$ 13 |
| EXTRA SCOOP
\$ 3 | EXTRA SCOOP
\$ 4 | EXTRA SCOOP
\$ 2 |

STEP 4. CHOOSE TWO SIDES**

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|------------------|-------------------|
| • SEAWEEED SALAD | • CHERRY TOMATOES |
| • CRAB SALAD | • TOBIKO |
| • EDAMAME BEANS | • CORN |
| • KIM CHI | • RADISH |
| | • **AVOCADO \$2 |

ADDITIONAL SIDES \$ 1 EA

STEP 5. SNAP & SHARE!

#EATPOKETIME

OTHER BOWLS



BEEF GYUDON
\$14



THINLY SLICED BEEF IN SWEET SOY-BASED BROTH, SERVED ON RICE AND MIXED SALAD

- EXTRA BEEF \$ 3
- ADD SIDES \$ 1 **

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|----------|--------------------------------|
| • CHEESE | • **ONSEN TAMAGO |
| • KIMCHI | (JAPANESE SOFT BOILED EGG) \$2 |



CHICKEN KATSU
\$14



JAPANESE FRIED CHICKEN WITH YOUR CHOICE OF MAYONNAISE, SERVED ON RICE AND SIDE OF CREAMY SESAME SALAD

- EXTRA CHICKEN \$ 3
- ADD SIDES \$ 1

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|-----------|------------------|
| • KIM CHI | • SEAWEEED SALAD |
|-----------|------------------|

CHOICE OF MAYONNAISE:

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|---------------------|---------------------------|
| • KEWPIE MAYONNAISE | • SWEET CHILLI MAYONNAISE |
| • SPICY MAYONNAISE | |



DRINKS



- | | |
|-----------------|-------------------|
| • CANS
\$ 3 | • BOTTLES
\$ 4 |
| • WATER
\$ 4 | |

** PLEASE CONSUME RAW FISH POKE IMMEDIATELY TO AVOID CONTAMINATION OR FOOD POISONING **

** PLEASE INFORM STAFF IF YOU HAVE ANY ALLERGIES**

