



# GLUTEN FREE DINNER

## SALAD & SUSHI

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### MASA CHICKEN SALAD / 6

(with no noodles, subs oil & vinegar dressing)  
shredded cabbage / julienned carrots / cilantro

### SPICY SALMON ROLL / 11

chili oil / avocado / cucumber

### YUZU SHRIMP TEMAKI / 10

bibb lettuce / wasabi mayo / rice cracker masago

### RAINBOW TROPICO ROLL / 14

(no crab) tuna / hamachi / salmon / avocado / mango-papaya salsa

## SEA & LAND

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### GRILLED SALMON / 11

cilantro-mint rice / red thai curry-coconut sauce

### WOK SEARED OCTOPUS / 14

chorizo / fingerling potato / haricot vert / saffron aioli / micro greens

### AJI GLAZED PORK TENDERLOIN / 13

curried squash / pear-aji panca / kale / apricot chutney

### CONFIT CRISPY CHICKEN WINGS / 8

(with no teriyaki glaze) garlic / sambal

### CRUNCHY SHRIMP / 11

chipotle aioli / toasted sesame

### SEARED AHI TUNA / 14

mole negro / haricot vert / peanut-chile xo

### WOK ROASTED SCALLOPS / 13

chanterelle mushroom / scallion / sushi rice / togarashi-corn purée

## RICE & VEGETABLES

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### CRISPY BRUSSELS SPROUTS / 6

(with no soy) tamari / lemon

### FRIED TOFU / 6

sautéed spinach / sweet & spicy chili sauce

### SHRIMP & BULGOGI FRIED RICE / 9

(with no gochujang) kimchi / scrambled egg  
carrot / corn / cilantro / tamari

### EDAMAME / 4

wok-charred / choice of salty or spicy

### WOK-SEARED CAULIFLOWER / 6

ginger / garlic / bird's eye chili / tamari