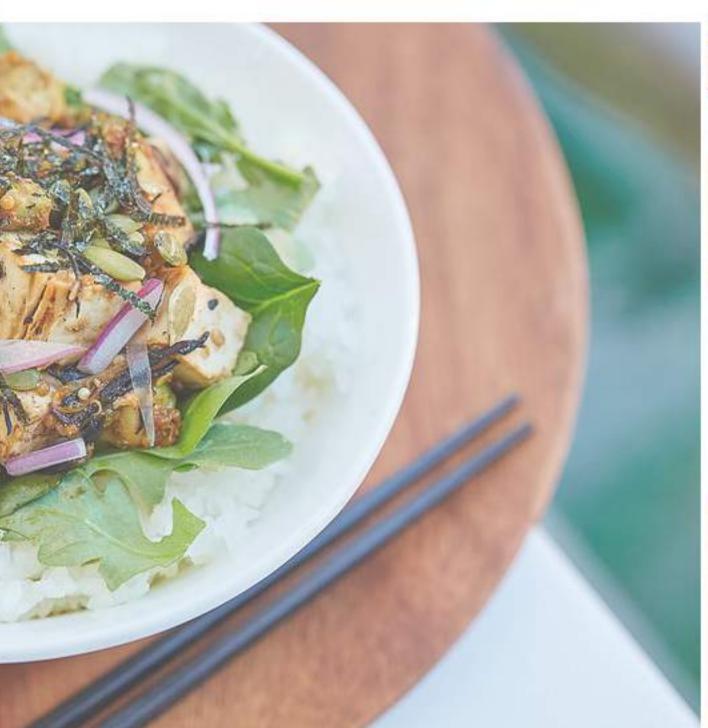


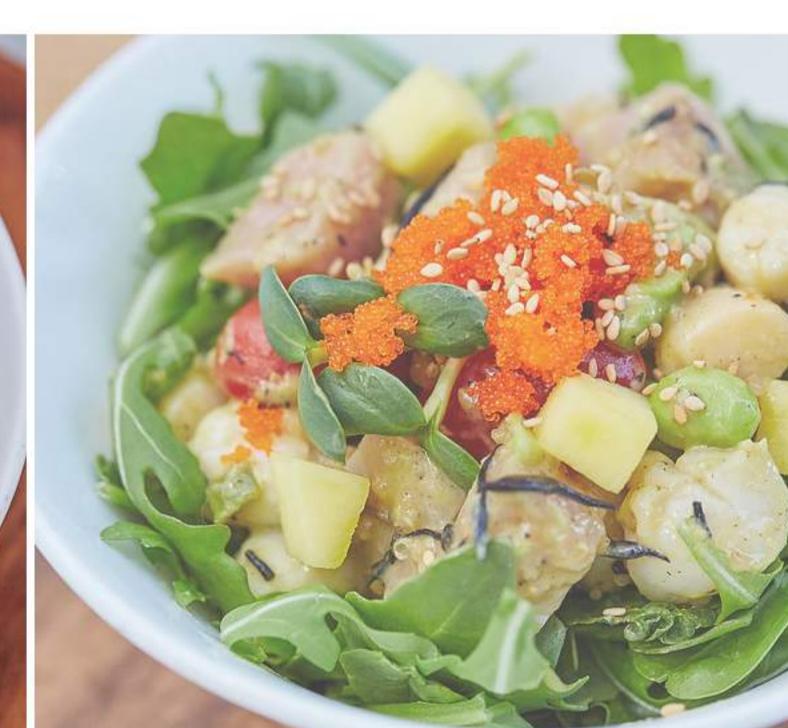
Kome Waza

(kō-meh wa-za)

Respect the fish! Kome Waza strives to provide you with a delicate balance between time-honored Japanese sushi traditions and exciting new Asian-inspired flavors in a refreshing new take on the East Coast poke trend.







SIGNATURE POKE

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1 WHITE SOY AVOCADO CREAM BOWL

Seared tuna over 8-grain brown rice with mixed greens, hijiki quinoa, white soy avocado cream sauce, sesame seeds, garlic chips, kizami nori, tobiko, and salsa

2 SILKEN SHISO TOFU BOWL

Tuna and tofu over 8 - grain brown rice with mixed greens, hijiki quinoa, edamame, silken shiso tofu sauce, avocado, and kizami nori

3 SALTED MANGO HAMACHI BOWL

Hamachi and scallops over mixed greens with mango, hijiki quinoa, edamame, tomato, mango anchovy sauce, masago, sesame seeds, and radish sprouts

4 POMEGRANATE CITRUS SPICE BOWL

Salmon over sushi rice with mixed greens, tomato, sweet onion, cucumber, edamame,

pomegranate citrus spice sauce, ogo seaweed, sesame seeds, radish sprouts, and tobiko



Octopus, scallops, and shrimp over kale cold noodles with mixed greens, hijiki quinoa, tomato, wasabi cashew peanut sauce, ogo seaweed, rice pop, and radish sprouts

