

# SALADS

# Watermelon & Tomato Salad



- **Description:** Compressed seedless watermelon, heirloom tomatoes, orange couscous, pickled rind all topped with a honey yuzu foam.
- **Dressing:**
- *Honey yuzu foam:* Sushi ginger juice, yuzu juice, agar agar, soy lecithin, olive oil.
- *Pickling liquid:* Dashi, mirin, sugar, fish sauce
- **Pickup:** 10-12 minutes
- **Garnish:** Shredded shiso, micro flowers
- **Allergies:** Citrus, **Gluten**, **Seafood**
- **M.E.P.** Fork and Spoon

# Kale& Pear Salad



## Description:

Kale, napa cabbage, cooked red cabbage and pear tossed in a tofu almond dressing and topped with pickled red onions

## Dressing:

*Tofu almond dressing:* toasted marcona almond, sushi vinegar, GF soy, garlic, oil, salt, agave, mirin, izak spice

**Allergies:** Garlic, Nuts, Onions

**Pick up time:** 8-10min

**M.E.P** Fork and Spoon