Salads



Hijiki and Soybean Salad \$16.00/lb Vegan Hijiki seaweed, dried soybeans, konnyaku (mountain yam), and fried tofu skin cooked with soy sauce then tossed with daikon, organic spring mix, and garnished with kuko (gojiberry), green onion and edamame, Rich in iron and protein.

Spicy Burdock Root Salad \$15.00/lb Vegan A mildly spicy mix of braised burdock, lotus roots and konnyaku (mountain yam) tossed with julienned carrots, thinly sliced white onion, celery, and organic spring mix.

Wasabi Garlic Potato Salad \$13.00/lb Vegetarian / Gluten-Free

Steamed organic Russet and Yukon gold potatoes tossed in our house wasabi mayonnaise, edamame, snap peas, and romaine hearts.

Green Bean Salad \$14.00/lb *Vegetarian*Crunchy green beans and organic shredded carrots in a traditional sesame dressing.

Eggplant Salad \$15.00/lb

Fried eggplant mixed with ground all natural chicken in a "Piri Kara" chili sauce with ginger, red bell pepper and bean thread noodles. Tossed with cilantro and green onions.

Kabocha Salad \$15.00/lb Vegetarian

Roasted Kabocha squash and cooked Quinia with Dashi, tossed with red onion, parsley, pomegranate seeds and Cowgirl Creamery's Essex Feta Cheese and squeezed fresh lemon juice.

*Contains fish