

# PLANTASIA

## ENTREES

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<b>Sunomono</b> <i>marinated cucumber, soy sauce, rice vinegar, red onion, red pepper, roasted peanuts &amp; sesame mix</i>	\$70
<b>Gyozas</b> (4) <i>veggies, homemade tofu, sweet ponzu</i>	\$115
<b>Crispy Wonton</b> (4) <i>kimchi, fermented cashew mascarpone, sweet chili</i>	\$125
<b>Summer Rolls</b> (3) <i>quinoa, vermicelli noodles, veggies, rice paper, ponzu *gfo</i>	\$120
<b>Edamames</b> <i>ponzu, garlic, cashew butter *gfo</i>	\$95
<b>Spicy Ahi Rice Cakes</b> (3) <i>rice, guacamole-wasabi, ahi watermelon, mayo-chipotle</i>	\$115
<b>Tacos Peking</b> <i>shitake, cremini, tempeh, bbq hoisin, wheat tortilla, veggies</i>	\$175
<b>Hongos Nikkei</b> <i>seasonal mushrooms, cashew butter, ponzu-yuzu, wheat tortilla</i>	\$205
<b>Momos</b> (3) <i>dumplings, shitake, cremini, pecan, chinese cabbage, achar sauce</i>	\$145
<b>Spicy Beyond Dim Sum</b> (4) <i>beyond meat, vegetables mix, sesame, chili oil, sweet chili, ponzu</i>	\$135
<b>Mushroom Dumplings</b> (4) <i>dumplings filled with seasonal mushroom mix, paired with gochujang sauce</i>	\$140
<b>Onigiri</b> (1) <i>rice pressed triangle (deep fried or grilled option)</i> <i>mango + cream cheese*** / chipotle + cream cheese / cream cheese</i>	\$65

## SKEWERS

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<b>Brocheta de Hongos</b> <i>seasonal mushrooms teriyaki sauce caramelized skewer</i>	\$55
<b>Kushi Manchego</b> <i>“manchego cashew cheese” crispy skewer</i>	\$55
<b>Coles de Bruselas</b> <i>chamomille honey caramelized brussel sprouts, soy sauce, pistachio</i>	\$55
<b>Kushi Banana</b> <i>cashew cream cheese, banana, crispy amaranth crust</i>	\$55

## SALADS

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<b>Miso Honey</b> <i>vegetable mix, coleslaw, deep fried wonton, edamames, cranberries, almond, lime, miso honey dressing</i>	\$175
<b>Mandarín</b> <i>lettuce, mandarin, cucumber, sprouts, harusame noodles, cashew, miso-caramel, sweet &amp; sour mango dressing</i>	\$175

## SOUPS

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<b>Tom Kha</b> <i>coconut cream, red thai curry, lemongrass, tomato, veggies</i>	\$145
<b>Ramen</b> <i>avocado tempura, bok choy, shiitake, chives, noodles, miso-coconut broth</i>	\$220
<b>Birriamen</b> <i>birria broth, mushroom mix, coriander sprouts, kimchi, onion, oregano, lime served with corn tortillas</i>	\$245

## SPECIALTIES

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<b>Pad Thai</b> <i>rice noodles, tamarind sauce, mushroom mix, tofu, stif fry veggies, peanuts</i>	\$240
<b>Curry Verde</b> <i>green thai curry, marinated tofu, patty pan squash, baby corn, tomato heirloom carrots, microgreens, chile, jazmin rice</i>	\$245
<b>Tempura Brócoli a la Naranja</b> <i>tempura tempura broccoli, sweet &amp; sour sauce, steamed rice</i>	\$215
<b>Udon Crema de Trufa</b> <i>cassava noodles, mushroom mix, coconut cream, truffle oil *gfo</i>	\$270
<b>Paneer Butter Masala</b> <i>spices &amp; chiles masala, cashew, sunflower seed, organic homemade tofu, cashew butter, jazmin rice, naan bread</i>	\$235
<b>Pad See Ew</b> <i>rice noodles, shitake-sweet soy sauce, organic homemade tofu marinated, broccoli, onion, bok choy, cashew</i>	\$240
<b>Katsudon</b> <i>tempura eggplant strips, gochujang sauce served over jasmine rice.</i>	\$220
<b>Mi Goreng</b> <i>slim noodles, teriyaki tempeh, sprout mix, red onion, red pepper, marinated cucumber, dehydrated chips.</i>	\$220

## SUSHI

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<b>Shishito Banana Roll</b> <i>plantain, amaranth crispy panko, cashew cream cheese, shishito pepper</i>	\$160
<b>Chile Roll</b> <i>avocado, cashew cream cheese, chili paste, nori, kakiague, unagi sauce, tanuki</i>	\$160
<b>Dinamita Roll</b> <i>avocado, tempura palm heart, cream cheese, cucumber, pico de mango, unagi sauce</i>	\$160
<b>Crispy Kimchi Roll</b> <i>kimchi, cashew cream cheese, avocado, unagi sauce, carrot, sriracha, palm heart tartar, amaranth crispy panko</i>	\$160
<b>Dragon Spicy Roll</b> <i>avocado, cucumber, sriracha, spicy sauce, watermelon-tuna, shichimi</i>	\$155
<b>Volcano Roll</b> <i>baked palm heart “crab”, cucumber, avocado, cashew cream “cheese”, heart palm-sriracha</i>	\$160
<b>Manguito Roll</b> <i>***mango, avocado, cashew cream cheese, tempura green beans, nori, sriracha</i>	\$160
<b>Shitake Teriyaki Roll</b> <i>shitake, cashew “manchego cheese”, guacamole-wasabi, chives, nori</i>	\$160
<b>Temaki</b> <i>nori seaweed, jasmine rice, watermelon aji, avocado, cucumber, mayo-chipotle, fried leek, cream cheese, eel sauce</i>	\$95

## DESSERTS

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<b>Taro Donatsu</b> (4) taro glazed donuts, whipped cream and berries, paired with a thai iced tea shot	\$155
<b>Sticky Rice</b> *** infused with taro, mango, condensed coconut milk **gf	\$145
<b>Brownie</b> organic cacao, berries, walnuts, powdered matcha & vanilla ice cream	\$155
<b>Brioche</b> brioche bread, chamomille honey, volcanic rock salt & cashew "mascarpone cheese", paired with pistachio ice cream	\$165
<b>Mango-Passion Fruit Panacotta</b> *** creamy mango/passion fruit panacotta with vanilla crumble	\$145
<b>Miso-Caramel Chocolate Pie</b> cacao mousse, pistachios, wheat & corn custard, miso-caramel sauce	\$155
<b>Tres Leches Thai Cake</b> apple puree infused sponge cake, thai tea icing, tres leches mixture, thai iced tea	\$135
<b>Yuzu Lemon Pie</b> crumble, lemon mousse, yuzu coulis	\$130
<b>Affogato</b> vanilla ice cream, espresso shot	\$125

## KIDS

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<b>Mi-ni Goreng</b> slim noodles, sprout mix, red onion, dehydrated chips	\$110
<b>Katsu Kids</b> tempura eggplant strips paired with orange sweet & sour sauce, served over jasmine rice	\$100

## ICE CREAM \*\*gf

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<b>Hazelnut</b>	\$75
<b>Pistachio</b>	\$75
<b>Vanilla</b>	\$75
<b>Matcha</b>	\$75
<b>Vietnamese Coffee</b>	\$75
<i>Ask about the seasonal flavors (subject to availability)</i>	

<i>jasmine rice extra order</i>	\$55
<i>palm heart tartar extra order</i>	\$55
<i>homemade kimchi extra order</i>	\$55
<i>extra sauce</i>	\$35

*gfo* gluten free option (additional cost) \$30.00

*\*\*gf* gluten free dish

*\*\*\** product availability may depend on the season

*In all of our "gfo" dishes the wheat products can be substituted with rice or other grains and/or gluten free soy sauce, however, these dishes aren't fit for celiac people.*

*We use in many of our dishes nuts and wheat, if you have any major allergies we cannot ensure there wasn't cross contamination while preparing your food. We urge you to inform your server about any major allergies before ordering.*

online menu

