

BURGER & TOAST & HOT DOG

NEW! "EGG" AVOCADO TOAST \$11 SOY-FREE, ONION-FREE, GARLIC-FREE, SESAME-FREE

Cauliflower "egg", avocado, red radish, black peppers and sea salt on a brioche toast, served with your choice of oven baked potato bites or one salad from the cold case

BEST! TERIYAKI YUZU MAYO BURGER \$12 SESAME-FREE, GARLIC-FREE

Tofu patty with teriyaki sauce, cabbages, yuzu mayo, pickled red cabbages on brioche buns, served with your choice of oven baked potato bites or one salad from the cold case

BEST! BBQ BURGER \$12 SESAME-FREE

Tofu patty, romaine, tomato, onion, king oyster mushroom, arugula with BBQ sauce & Vegenaïse on brioche buns, served with your choice of oven baked potato bites or one salad from the cold case

"CRAB CAKE" BURGER \$12 GARLIC-FREE

"Crab cake", romaine, pickled red cabbages, arugula, yuzu mayo & balsamic sauce on brioche buns, served with your choice of oven baked potato bites or one salad from the cold case

PLANT-BASED SPICY BURGER \$12 GARLIC-FREE

Tofu patty, romaine, tomato, onion, king oyster mushroom, arugula with spicy tahini sauce & spicy mayo on brioche buns, served with your choice of oven baked potato bites or one salad from the cold case

"LOBSTER" ROLL \$12 SOY-FREE, ONION-FREE, GARLIC-FREE, SESAME-FREE

House-made "lobster" with Vegenaïse, lemon, celery, arugula, dill, cilantro stem, paprika, served with your choice of oven baked potato bites or one salad from the cold case

HOT DOG \$12 SOY-FREE, SESAME-FREE

House-made "sausage", romaine, pickled red cabbages topped with ketchup and mustard, served with your choice of oven baked potato bites or one salad from the cold case

HANDROLL

BEST! BAKED "CRAB CAKE" HAND ROLL \$10 GARLIC-FREE

"Crab cake", avocado, Vegenaïse with smoky sweet tamari sauce wrapped in a soy paper served with your choice of one quiche or salad from the cold case

CRUNCHY DYNAMITE HAND ROLL \$10 ONION-FREE, GARLIC-FREE OPTION

Chopped cauliflower, kale stem, crunchy potato with spicy mayo wrapped in a soy paper served with your choice of one quiche or salad from the cold case

PASTA

TOMATO & BASIL BOLOGNESE \$12 ONION-FREE, SOY-FREE OPTION

Brown rice spaghetti with basil tomato sauce and tempeh "ground pork", served with your choice of one quiche or salad from the cold case

PUMPKIN CARBONARA \$12 SOY-FREE, ONION-FREE, GARLIC-FREE OPTION

Smooth pumpkin and tahini sauce with brown rice spaghetti topped with mushroom "bacon", served with your choice of one quiche or salad from the cold case

BOWL & RISOTTO & CURRY

NEW! BUFFALO CAULIFLOWER QUINOA BOWL \$12

Buffalo cauliflower, arugula, with creamy polenta "cheese" on top of savory cooked quinoa

"CHICKEN" QUINOA BOWL \$12 SESAME-FREE

Soy "chicken" and eryngii mushroom sautéed with steak sauce, diced avocado and tomato, arugula, pickled red cabbages, cilantro on top of ketchup quinoa

CREAMY WHITE BAKED RISOTTO \$12 ONION-FREE, GARLIC-FREE, SESAME-FREE

Oven baked potatoes, sweet potatoes and brown rice topped with creamy white sauce and bread crumbs

SUMMER VEGGIE CURRY \$12 SOY-FREE, SESAME-FREE

House-made Japanese curry made of variety of nutritious vegetables, served with zucchini, paprika, broccoli, cherry tomato and brown rice

MUSHROOM CURRY \$12 SOY-FREE, SESAME-FREE

House-made Japanese curry made of variety of nutritious vegetables, served with eryngii, cremini mushrooms, cauliflower, broccoli, and brown rice

RAMEN *SIZED UP!*

NEW! TRUFFLE RAMEN \$15

Tamari and miso broth with flavorful truffle polenta cream, kale, mushroom, baked potato served with your choice of brown rice noodles or low calorie shirataki yam noodles

BEST! SPICY MISO RAMEN \$12 ONION-FREE, GARLIC-FREE

Spicy miso broth with tofu "chashu", cabbages, carrots and kale topped with chili flakes, shredded chili, served with your choice of brown rice noodles or low calorie shirataki yam noodles

MELLOW MISO RAMEN \$12 GARLIC-FREE

Savory miso broth with tofu "chashu", cabbages, carrots, kale topped with crispy potato served with your choice of brown rice noodles or low calorie shirataki yam noodles

ADDITIONAL TOPPING

SOY "CHICKEN" \$3 | TEMPEH "GROUND PORK" \$3 | TOFU "CHASHU" \$2.50

WAFFLE

THE VGF WAFFLE \$12 SOY-FREE, ONION-FREE, GARLIC-FREE, SESAME-FREE

HOUSE-MADE VEGAN & GLUTEN-FREE waffles topped with vanilla ice cream, cranberry sauce and marmalade

Vegetables and all ingredients are organic whenever possible.

NO refined sugar, NO chemical preservatives, NO artificial color, and NO chemical seasonings

WHOLE CAKE



Strawberry Shortcake	6" 54 / 8" 72
Raspberry Chocolate Cake	6" 54 / 8" 72
Green Tea Mousse Cake with Mochi	6" 58 / 8" 79.5
Double Chocolate Cake	6" 58 / 8" 79.5
Pumpkin Cheesecake	Rectangle 35 / 6" 54
Baked Apple Pie	6" 48 / 9" 79.5
Sweet Potato Pie	6" 48
Sugar-free Chocolate Cake	6" 58
Salted Caramel Nuts and Chocolate Banana	6" 54 / 8" 72
Strawberry Chocolate	6" 58 / 8" 79.5
Orange Chocolate	6" 54 / 8" 72
Fresh Fruit Tart	6" 58
Mixed Berry Tart	6" 54
Nectarine Tart seasonal	6" 54
Message Cookie	5
Portrait Cookie	15

DRINK MENU



ORGANIC HOT COFFEE

Black Cat Project	Full-bodied, caramel, honeydew melon	3.5
French Roast	Semi-sweet, heavy-bodied	3.5
DECAF El Mago		3.5

ORGANIC COLD BREW | LATTE

Cold Brew	French Roast	S 3 M 5
Cold Brew Latte	milk- almond soy coconut	5.5

ORGANIC ICED TEA | TEA LATTE

Matcha Latte	milk- almond soy coconut	5
Earl Grey Latte	milk- almond soy coconut	4.5
Mint Green Tea		S 2.5 M 3.5
Green Tea		S 2.5 M 3.5
Earl Grey		S 2.5 M 3.5

SODA	Real squeezed fruit sparkling water	2.5
	Blackberry Grapefruit Raspberry Lime	

ORGANIC HOT TEA 3.5

Zingiber caffeine free
Ginger, turmeric, sarsaparilla, sweet mango, a hint of pineapple, lemon peel, and orange oil

Chamomile Blossoms caffeine free
The finest golden chamomile blossoms with a sweet, nutty flavor

Peppermint caffeine free
Peppermint's chopped, aromatic leaves refresh the palate with their classic flavor

Provence caffeine free
Lavender, lemongrass, peppermint, lemon verbena, lemon myrtle, lemon balm

Grand Jasmine green tea with jasmine

ORGANIC JAPANESE TEA from Shizuoka, Japan 3.5

Sencha Classic premium green tea

Genmaicha Roasted brown rice and green tea

FRUITS SMOOTHIE by Takako Murayama 8

GREEN | BASIL KIWI & KALE
Basil, kale, pineapple, banana, orange, kiwi, coconut milk, chia seed, date

YELLOW | PINEAPPLE ORANGE GINGER
Pineapple, banana, orange, coconut milk, turmeric, ginger, chia seed

RED | MIXED BERRIES & ROSEMARY
Mixed berries, cherry, pomegranate, banana, orange, coconut milk, rosemary, chia seed, date

COLD-PRESSED JUICE by Takako Murayama 6

MIDORI
Pineapple, cucumber, celery, shiso, spirulina

AKA
Watermelon, lemon, jalapeno

WAKABA
Pineapple, cucumber, orange, turmeric

KURO
Water, basil, lemon, maple syrup, activated charcoal, sea salt

SAKURA coming soon!
Strawberry, almond milk, rose water, maple syrup

AH!OH! coming soon!
Almond milk, butterfly pea tea, ginger, maple syrup, clove, cardamom, cinnamon

DETOX coming soon!
Carrot, tomato, green apple, ginger, lemon

BENIBANA coming soon!
Carrot, green apple

COLD-PRESSED JUICE

The Cleanup 6.8
Activated charcoal, bentonite clay, lemon, lavender oil, coconut nectar, vegan probiotic

Melon Rose 6.8
Watermelon, rose water, baobab, lemon, mint, coconut nectar, vegan probiotic

Boss Tonic 6.8
Ginger, turmeric, camu camu, lemon, tangerine oil, coconut nectar, vegan probiotic

Green Fiend 8.5
Kale, spinach, parsley, cucumber, celery, green apple, lemon, ginger

Tropic Thunder 8.5
Pineapple, apple, kale, romaine, lemon, mint

Master Cleanse 8.5
Pineapple, lemon, dandelion, maitake mushroom, extra turmeric, cayenne