

BURGER

- ① PICK YOUR BUNS: Brioche Buns | Romaine Lettuce
- ② PICK YOUR SIDE:
Salad or Quiche from Cold Case | Potato Bites | Truffle Potato Bites (add \$1.50)
- ③ PICK YOUR BURGER 🍷

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

Tofu patty with teriyaki sauce, cabbages, yuzu pepper mayo, pickled red cabbages on your choice of buns

BEST! BBQ BURGER \$12 SESAME-FREE

Tofu patty, romaine, tomato, onion, king oyster mushroom, arugula with BBQ sauce & Vegenaise on your choice of buns

"CRAB CAKE" BURGER \$12 GARLIC-FREE

"Crab cake", romaine, pickled red cabbages, arugula, yuzu pepper mayo & balsamic sauce on your choice of buns

PLANT-BASED SPICY BURGER \$12 GARLIC-FREE

Tofu patty, romaine, tomato, onion, king oyster mushroom, arugula with spicy tahini sauce & spicy mayo on your choice of buns

TOAST & HOT DOG

NEW! "LOBSTER" ROLL 2.0 \$12 ONION-FREE, SESAME-FREE

King oyster mushroom and enoki mushroom "lobster" with vegenaise, romaine and dill, served with your choice of oven baked potato bites or one salad from the cold case

"EGG" AVOCADO TOAST \$12 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

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

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

Vegetables and all ingredients are organic whenever possible.

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

HANDROLL

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

"Crab cake", avocado, Vegenaise 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

BOWL & CURRY

"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

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

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

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 COFFEE, TEA, JUICE & SMOOTHIE



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

COLD BREW COFFEE | LATTE

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

COLD-PRESSED JUICE

Mermaid Lemonade		6.8
Blue spirulina, lemon, ginger, peach blossom, coconut nectar, vegan probiotic		
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		
Golden Boy		8.5
Pineapple, apple, lemon, ginger, golden berry		
Green Fiend		8.5
Kale, spinach, parsley, cucumber, celery, green apple, lemon, ginger		
Master Cleanse		8.5
Pineapple, lemon, dandelion, maitake mushroom, extra turmeric, cayenne		

COLD DRINK

Spindrift	Real squeezed fruit sparkling water	12oz 2.5 16oz 3.5
Kombucha	Trilogy Gingerade	4.5
KOPU	pure sparkling water from New Zealand	3
Voss	still sparkling	3.5
Generosity Water	alkaline water 10ph	500ml 2.5 1L 4

FRUITS SMOOTHIE

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

ICED TEA | TEA LATTE

Matcha Latte	milk- almond soy coconut	M 5
Earl Grey Latte	milk- almond soy coconut	M 5
Lemongrass Melange Tea		S 2.5 M 3.5
Green tea, lemongrass, lemon myrtle, jasmine flowers		
Crimson Tea		S 2.5 M 3.5
Hibiscus, rosehips, rooibos, licorice Root, natural flavors of strawberry, raspberry, and blueberry		
Ginger Plum Tea		S 2.5 M 3.5
Hibiscus, rosehips, ginger, natural plum flavor, stevia, natural essential ginger oil		
Pure Black Tea		S 2.5 M 3.5
Earl Grey Tea		S 2.5 M 3.5
Green Tea		S 2.5 M 3.5

HOT TEA

3.5

King Crimson caffeine free

Hibiscus, lemongrass, orange peel, licorice root, essential tangerine oil

Blue Crane caffeine free

Rooibos, honey bush

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

Jasmine Green

jasmine green tea

Emerald Spring

nutty, fragrant green tea

Genmaicha

roasted brown rice and green tea

DINNER COMBINATION PLATE

5 pm ~ 7:30 pm every day

ANY 3 ITEMS - \$12

ANY 4 ITEMS - \$15

FROM DELI COLD CASE
and POTATO BITES (or TRUFFLE POTATO ADDS \$1.50)

ADD A SLICE OF CAKE - \$5!

