

LUNCH MENU

MONDAY - FRIDAY 11:30 am - 3 pm
\$40.00 (per person)

FIRE

Miso Soup GF

**Wagyu Beef And
Plantain Spring Rolls**

Amazonian Banana, Black Bean Mole

Crispy Beef Karaage

Seasoned Buttermilk Marinade,
Nikkei Rub, Gochujang, Lime, Cilantro

Pollo Nippon GF

Chicken, Teriyaki

Arroz Blanco Al Vapor VG GF

Steamed Rice

EARTH

Edamame VG GF

BBQ Soy Beans, Sea Salt

Lychee Ceviche VG GF

Leche de Tigre, Chive Oil, Sweet Potato,
Peruvian Corn, Cilantro

King Oyster Mushroom

Tostadas VG GF

Pulled Mushroom, Smoked Aji Panca
Chili, Guacamole, Lime, Cilantro

Tofu Donburi V GF

Picante Garlic Vegetables, Steamed
Rice, Yuzu, Cilantro

WATER

Miso Soup GF

Maguro Nigiri GF

Karashi-su-miso and Herb Salsa

Nobashi Ebi Tempura

Shrimp

Amazonian BBQ Salmon GF

Goji Berries, Cashew, Cilantro, Jungle Curry,
Smoked Purple Potato Purée

Arroz Blanco Al Vapor VG GF

Steamed Rice

LAND & SEA

Miso Soup GF

Maguro Nigiri GF

Karashi-su-miso and Herb Salsa

**Wagyu Beef And Plantain
Spring Rolls**

Amazonian Banana, Black Bean Mole

Pollo Picante GF

Chicken, Red And Yellow Anticucho,
Yuzu, Chives

Arroz Blanco Al Vapor VG GF

Steamed Rice

V vegetarian / VG vegan / GF gluten free

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise your server or bartender of any allergies or dietary restrictions. In support of San Francisco's health initiative we add 7% to all bills. A gratuity of 18% will be added to groups of 7 or more.