

SALAD & SOUP Soup: A split order adds a \$2 service charge | Brown rice \$6.5

Truffle Tempura Avocado Salad 2.0 soy free

Tempura avocado with truffle salt. Baby greens and arugula tossed with sweet tomato dressing 15

~Skinny-Style Available ~ Non-fried. No oil. Low calorie. Try “Skinny Style”!!

Black Evolution 4.0 soy free, garlic free, -onion free option-

Low calorie konnyaku yam noodles, arugula, kale, red radish mixed with soy-free black sesame sauce, green onion oil. Topped with puffed sorghum 15

Kale Caesar Salad with Coconut “Bacon” sesame free

Raw kale mixed with caesar dressing, topped with coconut “bacon” flakes and pumpkin seeds 14

NEW Rainbow Miso Soup onion-garlic free, sesame free

Japanese style hearty miso soup with seasonal color vegetables with tomato, snap pea, green and yellow zucchini and basil. Miso soup made with kombu and shiitake dashi broth 11

Truffle Maitake Mushroom Miso Soup onion-garlic free, sesame free

Maitake mushroom miso soup made with kombu and shiitake dashi broth with truffle flavor 11

RAMEN Our ramen soup is onion and garlic free, made from cabbage, carrot, celery and olive oil

NEW Ocean Yuzu Lemon Ramen soy-free, onion-garlic free ***NON-SPICY option available***

Its clear broth has an appealing sea-salt flavor. Light broth made from dashi and sea salt, and accented with yuzu’s citrusy and floral flavors. Mixed seaweed, lettuce, fettuccine rice noodles, sliced lemon, sesame oil and spicy yuzu pepper 20

BEST Ramen Revolution 3.0 onion free, -garlic free option- ***NON-SPICY option available***

More fun. More tasty. More revolution. Spicy miso broth, fettuccine rice noodles, kogashi black garlic oil, chili oil, kale, tempura flakes and ground “beef” made with mushroom and gobo 20

Maitake Tempura Truffle Ramen garlic free, sesame free, -onion free option-

Crispy maitake mushroom tempura and kale on top. Tamari based broth with fettuccine rice noodles 20

ADDITIONAL TOPPINGS for ramen, soup & salad

Ground “Beef” Made with gobo, mushroom and thyme 4 onion-garlic free, sesame free

Soy “Chicken” Tofu is a good source of protein, magnesium, copper, zinc and vitamin B1 and contains all eight essential amino acids 3 onion-garlic free, sesame free

Vegan “Egg” Flavored “egg” marinated in tamari and mirin. Half egg 2.5 onion-garlic free, sesame free

Kale Kale is low in calorie, high in fiber, iron, Vitamin A, C, K, calcium and has zero fat 3

Kogashi Black Garlic Oil Garlic is very rich in Vitamin C, Vitamin B6 and Manganese 2

Ginger Ginger is a natural antiviral which helps to fight against illness and bacteria that causes cold 2

Shiitake Mushroom 4 | Avocado 4 | Steamed Tofu 2 | Extra Noodles 3 | Extra Chili Oil 2

shojin organic & natural

~ *Shojin Special Tasting* ~

with three appetizers and two sushi \$55 | three sushi \$68

Appetizer

Spicy Ocean Vegetables

Seaweed is a great source of fiber, calcium, potassium, iron, and iodine.

Tosaka and wakame seaweed, pumpkin seed, ume plum sauce, sesame oil and red chili. ***NON-SPICY option available***

Spicy “Tuna” on Crispy Rice

Spicy tofu, avocado and sliced green chili on fried brown rice crackers 2pcs

Shojin Shiso Gyoza 2.0

Pan-fried shiso pot-stickers filled with vegetables. Served with soy-free dynamite sauce 4pcs

Sushi

Please pick two or three sushi rolls from below

Rainbow Roll with Ponzu

Summer style, more veggies. Asparagus carrot roll wrapped with colored bell-pepper and nectarine. Soy-free shio ponzu sauce on side. Served with greens and sweet mango sauce

Baked “Crab Cake” Hand Roll

“Crab cake”, avocado, vegenaïse with smoky sweet tamari sauce. Wrapped with soy paper. 2pcs

BEST Dynamite Roll 2.1

Spicy tofu & avocado roll, with slightly torched spicy mayo served with both dynamite & spicy beet sauce

Substitutions and modifications politely declined / Dine in only

20% Service Charge on Parties of 5 or more

You can split the total check up to 3 paying methods (We do not split the check based on dishes and drinks.)