

**your health matters here.** We exclusively feature 100% non-gmo, chef-inspired shareable plates, small bites, and the only truly healthy sushi in the world. We use organic produce, cook in non-toxic + clean cooking oils, and feature zero-refined sugars. **exactly like nothing and no one else. we are mandrake.**

DIETARY KEY

GF	GLUTEN-FREE	VG	VEGETARIAN
GFA	GF AVAILABLE	VGA	VEGETARIAN AVAILABLE
N	CONTAINS NUTS	P	PALEO-FRIENDLY
V	VEGAN	K	KETO-FRIENDLY
VA	VEGAN AVAILABLE	D	CONTAINS DAIRY

SIGNATURES

CRISPY PORK DUMPLING	16
sweet soy   scallions   pickled cabbage   togarashi	
PASTURE PORK BAO BUNS	15
togarashi aioli   red cabbage slaw   jalapeño   eel sauce	
ORGANIC CRISPY WINGS GF	14
gochugang glaze   sesame seeds	
CRUNCHY SPICY TUNA GF	24
crispy sushi rice   spicy wild tuna   jalapeño	
STEAK BITES GF	22
grass-fed tenderloin   mirin, honey + tamari glaze	
GRASS-FED STEAK TARTARE * GFA / KA	21
smoked aioli   egg yolk jam   crostinis   sherry vinegar	
WILD BANG BANG SHRIMP GF	22
spicy mayo   ginger   chives	
HUMMUS GFA / N / VG	13
chickpea purée with tahini, lemon, olive oil, + pesto	
cucumber   naan   sweet pepper	
LABNE GFA / VG / D	15
tangy strained yogurt with zaatar, fresh mint, olive oil	
cucumber   naan   sweet pepper	
CRISPY PORK BELLY GF / K / P	19
baker's bacon   shishitos   maple chili reduction   chive	

SHARED PLATES

**awe-inspiring dishes meant to be shared.** we recommend ordering one for every two people at the table.

SALADS

SPICED PEAR SALAD GF / VG / VA / N / D	16
poached pears   candied pecans   butternut squash	
pomegranate molasses   goat cheese	
FALL HARVEST SALAD GF / N / D / VA	16
organic greens   medjool dates   fig   organic chicken   bacon	
goat cheese   honey sumac macadamia nut   blueberry vin	
FEATURES	
GRASS-FED WAGYU STEAK * GF / K / P / D	41
herb butter   roasted garlic	
GRASS-FED HERITAGE RIBEYE* GF / K / P / D	75
22 oz boneless ribeye   citrus herb butter	
LAMB CHOPS * GF / K / P / N / D	38
roasted red peppers   romesco	
WILD CAUGHT SALMON GF / KF / P / D	36
big glory salmon   daikon-pickled beet   scallion dust	
parsnip wasabi mash   maldon   uni white miso shoyu	
WILD LOBSTER MAC & CHEESE D	45
organic gruyère   cavatappi   wild-caught lobster	

SMALL BITES + SIDES

**intriguing tapas-style sides suitable for mixing and mingling.**  
we recommend ordering a few for the table.

STREET CORN GF / VG / VA / D	11
organic corn   cotija cheese	
ZAATAR FRITES GF / VA	14
pomme frites   zaatar spice   garlic aioli   blueberry catsup	
ORGANIC CHARRED EDAMAME GF / VG / V	9
maldon salt   lemon	
ORGANIC MAC & CHEESE D	15
organic gruyère   cavatappi	

HOT STONE RICE * GF / VA	13
duck egg   furikake   crispy shallot   tamari	
SICHUAN ORGANIC GREEN BEANS GF / K / VG / V / N	11
crispy peanut   tamari   shallot   lemongrass	
CRISPY BRUSSELS SPROUTS GF / P / VG / VA	10
garlic chili oil   sichuan honey   lime	

WORLD'S HEALTHIEST SUSHI

**experience the world's only truly healthy sushi,** featuring wild-caught, low-mercury seafood with zero refined sugars, non-gmo rice.  
all of our sushi is gluten-free.

LAND AND SEA ROLL \* 35

spicy crab | salmon | shiso | seared wagyu  
house sweet lemon soy sauce | crunchy green onion

SHORT NORTH ROLL \* 32

shrimp tempura | spicy tuna | avocado | seared tuna  
yellow tail | lemon | crunch | four kinds of tobiko | honey  
wasabi | eel sauce

SUNSET ROLL \* 30

soft shell crab | avocado | cucumber | salmon  
salmon eggs | spicy crunch | honey wasabi | eel sauce  
micro greens

DRAGON ROLL \* 24

salmon | avocado | cucumber | eel | eel sauce

SPICY YELLOW TAIL AND SCALLOP ROLL \* 32

yellow tail | cucumber | avocado | seared scallop  
miso tartar | tobiko | scallions

CHEF SPECIAL ROLL \* 29

spicy crab | shrimp tempura | wild salmon | asparagus  
panko | lemon | black tobiko | miso tartar | eel sauce

ROCK AND ROLL \* 27

spicy tuna | yellow tail | cream cheese | jalapeño  
green onion | cilantro | spicy mayo | eel sauce  
honey wasabi

WILD RAINBOW ROLL \* 32

spicy crab | cucumber | topped with: tuna | salmon  
yellowtail | shrimp | avocado | yuzu tobiko

SASHIMI\*

[3] pieces of sashimi hand-cut to order.  
**all sashimi is gluten-free, paleo-friendly, + keto-friendly—a perfect low-carb option.**

BLUE FIN TUNA	20	FLUKE	15
KING SALMON	18	SEA BASS	13
YELLOW TAIL	15	OCTOPUS	15
RED SNAPPER	16	SWEET SHRIMP	18
FATTY TUNA	23	AMBER JACK	16

**substitute [2] pieces of nigiri for any sashimi for no additional charge**

OMAKASE – SMALL	90
chef's selection of our highest quality fish	
9 sashimi   5 nigiri   hosomaki roll	

OMAKASE – LARGE	150
chef's selection of our highest quality fish	
18 sashimi   5 nigiri   hosomaki roll	

OMAKASE – EXTRA LARGE	300
chef's selection of our highest quality fish	
21 sashimi   10 nigiri   4 special rolls	

NIGIRI COMBO	60
chef's selection of our highest quality fish + hosomaki roll	
8 pieces	

HAMACHI JALAPEÑO* GF	21
wild yellowtail   yuzu   jalapeño	

TUNA TATAKI* GF	30
seared blue fin tuna   miso & chipotle sauce   micro cilantro	

\*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-bourne illness. items with asterisk contain raw or undercooked ingredients.\*\*

\*a 2.9% transaction fee applies to all transactions, regardless of payment method



*Mandrake*