

Please advise your Server of any food allergies before ordering.
Green Leaf Cafe always keeps quality. Thank you for waiting.

STARTERS

SHIRO "MISO" SOUP

WAKAME" SEAWEED SALAD

TAKO WASABI

Seasoned tofu, soy paper, sweet onion, shibazuke, alfalfa, sesame oil & seed.

TOMATO KIMCHI SALAD

Sweet & spicy tomato salad

TOFU SALAD

Soy glaze & sesame dressing.

AVOCADO SALAD

Wasabi mayo & wasabi soy dressing.

TUNA TATAKI SALAD

Yuzu ponzu vinaigrette.

ICHIMORI

ABURI "HAMACHI" CARPACCIO

Lightly seared thin sliced yellow tail, greens, house made basil dressing.

"SABA MISO YAKI"

Lightly seared sweet vinegar seasoned mackerel with house made miso sauce.

AAA+ TENDERLOIN BEEF TATAKI

Lightly seared tenderloin beef, yuzu ponzu vinaigrette & garlic sauce.

SASHIMI

Fresh Raw Fish

TUNA ALBACORE 5pc **12** | 9pc **18**

SALMON (ATLANTIC) 5pc **13** | 9pc **18.5**

WILD SALMON 5pc **14** | 9pc **21**

TUNA BELLY (TORO) 5pc **15** | 9pc **21.5**

YELLOWTAIL (HAMACHI) 5pc **16** | 9pc **23**

UNI (SEA URCHIN) **MP**

NIGIRI SUSHI

TUNA (ALBACORE) **3.5**

SALMON (ATLANTIC) **3.5**

WILD SALMON **4**

TUNA BELLY (TORO) **4.5**

YELLOWTAIL (HAMACHI) 5

UNI (SEA URCHIN) **MP**

ABURI PLATTERS

What we are famous for

"ABURI" PLATTER Signature **75**

6 kinds of signature Aburi oshi. Atlantic salmon 6pc, ebi 6pc, yukke tuna 6pc, saba 6pc, scallop 6pc, tobiko 8pc.

"LOLO" PLATTER ew **85**

5 kinds of Aburi oshi + tofu oshi. Sockeye salmon 6pc, kani 6pc, spicy tuna 6pc, truffle avocado 6pc, tofu 6pc, tobiko 8pc.

FRESH OSHI & ROLL

HOUSE ROLL **14**

Seaweed outside style roll. Salmon, tuna, real crab, scallop, tobiko, cucumber.

 **NEGITORO OSHI** **13**

Tuna belly, green onion.

TOFU OSHI **15**

Seasoned soft tofu, soy paper, sweet onion, shibazuke, alfalfa, sesame oil.

ABURI OSHI

Fresh Raw Fish

ATLANTIC SALMON OSHI **13**

Double layered Atlantic salmon, oshi sauce, serrano, black pepper.

SOCKEYE SALMON OSHI **14**

Double layered wild salmon, oshi sauce, serrano, black pepper.

BASIL "EBI" TIGER PRAWN OSHI **13**

Tiger prawn, basil pesto oshi sauce, black olive, parmesan cheese, black pepper.

SCALLOP "HOTATE" OSHI **13**

Scallop, fish egg, oshi sauce, black pepper.

ABURI TOBIKO ROLL **15**

Salmon, crab meat, fish egg, serrano, oshi sauce, black pepper.

YUKKE TUNA OSHI **13**

Soy marinated minced tuna, house-made sweet onion, alfalfa, sesame oil, shichimi.

MACKEREL "SABA" OSHI **13**

Sweet vinegar seasoned mackerel, house-made miso sauce, green onion, shichimi.

 **TRUFFLE AVOCADO OSHI** **15**

Fresh avocado, oshi sauce, minced truffle, truffle oil, Himalayan salt.

 **YUZU CHA-SHU OSHI** **15**

"Chashu" pork, yuzu-kosho, oshi sauce, green onion, black pepper.

SNOW CRAB "KANI" OSHI **18**

Real crab (snow), tiger prawn, oshi sauce, neri-ume, crispy capers.

 **"UNAGI" OSHI** **18**

Double layer BBQ eel, sweet spicy miso, garlic chip, green onion, sesame oil.

  **SPICY TUNA OSHI** **15**

Gochujang marinated minced tuna, spicy oshi sauce, serrano.

 **Vegetarian**

 **Contains Peanuts**

 **Spicy**

  **More Spicy**

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Aburi Platter



**Aburi Sampler
(13pc)**



**Nigiri Hamachi
(1pc)**



Tofu Salad



Avocado Salad



Tako Wasabi



Saba Misoyaki



**House Roll
(6pc)**



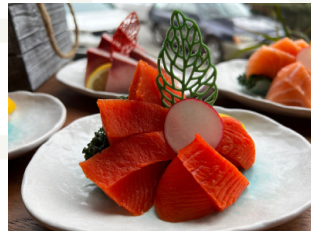
Tomato Kimchi



**Nigiri Tuna
(1pc)**



Beef Tataki



**Sockeye Sashimi
(5pc)**



**Hamachi Sashimi
(5pc)**



**Nigiri Atlantic Salmon
(1pc)**



Nigiri Menu



LOLO Platter



**Tuna Sashimi
(5pc)**



**Atlantic Salmon Sashimi
(5pc)**