

# VEGAN MENU

## COLD

### ROASTED BEETS

TRI-COLORED BEETS, CANDIED WALNUTS, SHAVED RADISH (GF)  
\$11

### ROMAINE SALAD

WALNUT VINAIGRETTE (GF)  
\$10

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## SKEWERS

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### EGGPLANT \$7

MISO GLAZE, TOASTED SESAME

### CORN \$7

CHIVES

## ROLLED

### VEGETABLE HAND ROLL \$6

CUCUMBER, AVOCADO, MANGO

### VEGETABLE CUT ROLL \$8

CUCUMBER, AVOCADO, MANGO

### VEGETABLE KING ROLL \$13

KING OYSTER MUSHROOM, CASHEW, SPICY MISO

## HOT

### CRISPY CAULIFLOWER \$15

SPICY VEGAN MAYO (GF)

### HEARTS OF PALM CRABCAKE \$16

JICAMA-MANGO SLAW, PIPIAN SAUCE (GF)

### MUSHROOM SPAGHETTI \$17

WILD MUSHROOM, SUGAR SNAP PEAS, SPICY TOMATO SAUCE

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## SIDES

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### CHARRED BROCCOLINI \$9

CHILI, GARLIC, LEMON (GF)

### CHAR-GRILLED ASPARAGUS \$9

LEMON (GF)

### CHARRED CAULIFLOWER \$9

PRESERVED LEMON VINAIGRETTE, CAPERS, CARAMELIZED ONION

EXECUTIVE CHEF: ANDREW CARROLL  
SUSHI CHEF: SOLOMON

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