



Appetizers & Salads

Asian Salad with Peanut Dressing - \$10 ... v,gf

A hearty & delicious cabbage salad with thinly cut red and purple cabbage, carrot, daikon radish, scallion, cucumber, tossed in house made peanut dressing with garlic & ginger. Garnished with crushed peanut, cilantro, and lime.

entrée **Greek Salad** – \$12 ... vo,gf,sfo

Leaf lettuce, red pepper, onion, greek olive, roasted red and golden beets, cucumber, tomato, pepperoncini, and your choice of feta cheese, sautéed tofu, or fresh avocado, with choice of dressing.

extra dressing ... \$1.5

extra avocado ... \$1.25

entrée **Raw Kale Salad** - \$11.... v,gf,sfo

Chopped salad with kale, broccoli, onion, pepperoncini, ginger, dried apricot, walnut, red pepper, avocado. Massaged with a plum vinegar & tahini dressing.

dressing on side not recommended

side **House Salad** – \$5 ... v,gf,sfo

Lettuce, cucumber, onion, avocado. Choice of salad dressing.

**add sautéed tofu, tempeh, or seitan to any salad for \$3*

**warm up your salad by adding hot, shaved brussels & sauce - MKT*

Please be advised that if you have a food allergy, we do prepare our dishes on the same equipment with gluten, soy, and tree nut products. We cannot guarantee 100% allergen free dishes for those with severe allergies.

Shaved Brussels - \$5 ... v,gf

Shaved & pan seared brussels with garlic, drizzled with a creamy whole grain mustard sauce. A house favorite!

side **Vegan Mac** - \$5 ... v

Not your traditional mac & cheese - curly cavatappi noodles dressed in house made curried coconut sauce. Topped with Panko breadcrumbs, scallions, and a side of Sriracha hot sauce.

the famous **Nori Roll** - \$10.50 ... v,gfo,sfo

Organic brown rice, umeboshi plum paste, carrot, daikon radish, pickle, all wrapped in toasted nori. Served with OM's classic tahini dressing for dipping, pickled ginger, and wasabi.

add tofu, seitan, or avocado ... \$1.25

add tempeh ... \$2

extra veggies ... \$.65

extra sauce ... \$1

extra wasabi/ginger ... \$.50 each

*please limit to 2 additions per nori#

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Soup du jour – cup \$5, bowl \$6

Please ask your server for today's selections.

Vegan & Gluten Free Salad Dressings –
Balsamic Vinaigrette, tahini, green goddess,
mustard vinaigrette

*prices are subject to change without notice