

vegetarian dinner menu

appetizers

**** Dishes can be prepared VEGAN please notify server so we do not use butter, milk or egg while cooking.**

Edamame**

steamed edamame, smoked sea salt | 4

Toasted Flatbread

toasted flat bread, olive oil | 4

Blackeye Pea Hummus**

tahini, roasted garlic, zahtar spice, marinated olives, crispy pita (pita is not vegan, substitute seasonal vegetables)
| small | 8 | large | 16

Mie N Yu Seasonal House Salad

spring baby greens, chick peas, artichokes, cucumbers, carrots, golden raisins, persian “ranch” dressing, crispy shallots | 8

Wasabi Caesar

grilled hearts of romaine, shaved parmesan, wasabi-caesar dressing, rice cracker croutons, angry spice | 9

Tempura Vegetables

seasonal vegetables, sweet pineapple chili sauce | 7

Lettuce Wraps**

tofu, spicy-sweet soy sauce, scallions, chili peppers | 10

entrees

Market Fried Rice**

brown short grain “nishiki” rice, seasonal market vegetables, ginger-mushroom soy, fried egg | 16 | w/tofu | +5

Vegetarian Plate**

select three dishes from the options below | 16

wilted greens**

tempura vegetables

edamame with smoked sea salt**

kimchi fried fingerlings

grilled garlic rapini**

golden quinoa “risotto” with goat cheese & baby spinach