

MISSION FEATURES

ORANGE TAMARI TUNA TARTARE

Light and bright. Fresh ahi tuna mixed with avocado, spring onion, and mandarin - pairing perfectly with our housemade orange tamari sauce. Served with crispy egg roll chips on the side.

19.95

SALMON TERIYAKI RICE BOWL

Sweet, spicy, and perfectly balanced - this bowl's a must for salmon lovers. Seared Atlantic salmon on a bed of jasmine rice, with sautéed scallions, broccoli, carrots, and celery, all tossed in our housemade teriyaki sauce. Finished with a drizzle of spicy yogurt, fresh green onions, and cilantro.

24.45

BLACKENED CHICKEN QUINOA BOWL

Tender blackened chicken served over quinoa with chopped peppers, tomatoes, cucumber, feta, and arugula. Tossed in a zesty honey lemon Dijon dressing.

21.95

MINI PECAN BUTTER TARTS

The 3 cutest tarts you ever did eat. Maple syrup, brown sugar, and pecans topped with whipped cream on a buttery tart.

9.95

