

CASSAVA

SAN FRANCISCO

BOXED AND BENTO LUNCHES SUMMER 2026

SANDOS

On Andersen Bakery's Japanese milk bread, with potato - cauliflower - radish salad

EGG SALAD SANDO 13

house egg salad with market lettuce, cucumber, kewpie, contains allium

TUNA SALAD SANDO 14

Wild Planet tuna with market lettuce, cucumber kewpie, contains allium

TURKEY + CHEESE 14

Golden Gate Meat turkey, provolone, market lettuce, cucumber, calabrian chili spread
Add California Avocado +5

SOUPS & SALAD

CARROT & GINGER SOUP CUP (6 OZ): 7 / BOWL (12 OZ): 12

with onion, Violife vegan cream, onion, Violife vegan cream (vegan, gluten free)

CHICKEN TSUKUNE MISO CUP (6 OZ): 7 / BOWL (12 OZ): 12

House made chicken tsukune meatballs, daikon radish, carrots, gobo roots,
Hodo tofu, miso (gluten free, dairy free)

SESAME CHOPPED SALAD 14

Napa cabbage, baby spinach, castelfranco, cilantro, mint, cashew nuts, fried wonton skins (can be omitted)

Dressing Choice:

Citrus Vinaigrette (vegan, GF)

Herb Persillade (mint, tarragon, dill, garlic, olive oil, red wine vinegar, vegan, GF)

Sesame Herb Dressing (yogurt, parsley, basil, chives, tarragon, garlic, red wine vinegar, GF)

Add on:

Sous Vide Golden Gate Chicken Breast +6

California Avocado +5

House Smoked Scottish King Salmon +6

Provolone Cheese +3

Burroughs Family Farm Boiled Egg +3

RICE DISHES & BENTO

sesame oil - quinoa added hitomebore Japanese rice

PO' - TAMA ONIGIRAZU 10

house made spam and cabbage omelette rice sandwich, pickled bean sprouts (GF, Dairy Free)

TERIYAKI TOFU + CHICKPEAS RICE BOWL 18

house made vegan loaf, pickled bean sprouts, market greens (vegan, GF)

HAYASHI RICE 20

tomato vegan cream gravy with curry spices, potatoes, cauliflower, broccolini (vegan, GF)

Add Thick Cut Golden Gate Meat Bacon Pieces +5

POACHED SCOTTISH KING SALMON BENTO 27

miso Dijon marinated broccolini de cicco, simmered hijiki seaweed with carrots, edamame
choice of a cup of soup (GF, Dairy Free)

SONOMA DUCK LEG CONFIT BENTO 27

miso Dijon marinated broccolini de cicco, simmered hijiki seaweed with carrots, edamame
choice of a cup of soup (GF, Dairy Free)

Executive Chef: Kristoffer Toliao

