

CASSAVA

SAN FRANCISCO

A V O C A D O T O A S T

On Andersen Bakery' seeded grain bread (sesame, flax, sunflower seeds, oats) with smashed California avocado

ADD BURROUGHS FAMILY FARM BOILED EGG + 3

MARKET GREENS 10

vegan, olive oil, sea salt, market greens

SMOKED SALMON + CREAM CHEESE 15

House cured hot smoked salmon, herbed cream cheese spread, market greens

PROSCIUTTO 14

Golden Gate Meat prosciutto, market greens

B R E A K F A S T S A N D W I C H

PO' - TAMA ON BISCUIT 11

house made spam and cabbage omelette, cheddar on buttermilk biscuit

Add California Avocado +5

S A N D O S Available After 10 AM

On Andersen Bakery's Japanese milk or seeded grain bread, with potato - kabocha squash -radish salad

E G G S A L A D S A N D O 13

house egg salad with red leaf lettuce, cucumber, kewpie, contains allium

T U N A S A L A D S A N D O 14

Wild Planet tuna with red leaf lettuce, cucumber kewpie, contains allium

T U R K E Y + C H E E S E 14

Golden Gate Meat turkey, provolone, market lettuce, cucumber, calabrian chili spread

Add California Avocado +5

S O U P S & S A L A D

Available After 10 AM

C R E A M O F M U S H R O O M S O U P CUP 7 / BOWL 12

white button mushroom, garlic, onion, Violife vegan cream (vegan, gluten free)

C H I C K E N T S U K U N E M I S O CUP 7 / BOWL 12

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

S E S A M E C H O P P E D S A L A D 1 4

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 Yogurt (parsley, basil, chives, tarragon, garlic, red wine vinegar, GF)

Add on:

Sous Vide Chicken Breast +6

Gingras Smoked Salmon +6

Burroughs Family Farm Boiled Egg + 3

California Avocado +5

Provolone Cheese +3

R I C E D I S H E S Available After 10 AM

sesame oil - quinoa added hitomebore Japanese rice

P O ' - T A M A O N I G I R A Z U 1 0

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

T E R I Y A K I T O F U + C H I C K P E A S R I C E B O W L 1 8

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

H A Y A S H I R I C E 2 0

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

Add Thick Cut Golden Gate Meat Bacon Pieces +5

P O A C H E D S C O T T I S H K I N G S A L M O N B E N T O 2 7

miso Dijon marinated broccolini de cicco, simmered hijiki seaweed with carrots, edamame

choice of a cup of soup (GF, Dairy Free)

S O N O M A D U C K L E G C O N F I T B E N T O 2 7

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

