

shojin organic & natural

No chemical preservatives, no artificial color, and no chemical seasonings

Vegetables and all ingredients are organic whenever possible

All dishes are created originally and made from scratch

Appetizer

Shojin Egg Roll GF

Mashed potato and vegetables fried in a soy wrapper served with tomato sauce 10

Creamy Avocado Chips GF

Avocado, tomato and tempeh mixed with spicy mayo on crispy corn chips 8

Stuffed Shiitake Mushrooms GF

Shiitake mushrooms stuffed with tofu, miso and shiso served with sweet soy sauce 10

Spicy "Tuna" on Crispy Rice GF

Spicy tofu & avocado on fried brown rice crackers 8

Spicy Rock Shiitake GF

Tempura shiitake mushroom with spicy wasabi mayonnaise 9

Spicy Shiso Tempura GF

Tempura spicy tofu wrapped with shiso leaves served with sweet soy sauce 9

Lemon Eryngii & Asparagus GF

Eryngii mushrooms & asparagus sautéed with soy margarine, sea salt, black pepper and fresh lemon juice 9

Shishito Peppers & Fried Tofu GF

Fried shishito peppers and tofu with tamari sauce 9

Yuzu Ponzu Seitan

Pan-fried sliced seitan with daikon radish and yuzu citrus soy sauce 9

Soup

Mushroom Miso Soup GF

Mixed mushrooms miso soup with kombu and shiitake broth 7

Kale & Carrot Miso Soup GF

Blanched kale and carrot miso soup made with kombu and shiitake broth 7

Today's Soup

Ask your server 8

Salad

Edamame Avocado Salad GF

Edamame, avocado, tomatoes, greens tossed with lemony tartar dressing topped with roasted pumpkin seeds 12

Apricot Kale Salad GF

Kale tossed in lemony soy vinaigrette with dried apricots, raisins, avocado, orange and crushed pistachios 12

Spicy Evolution Salad GF

Raw kelp noodles tossed with spicy sesame-miso dressing. Served with steamed kale, fried tempeh and sprouts 12

Avocado Tempura Salad GF

Tempura avocado, greens and roasted almonds with wasabi mayonnaise and our original sweet tomato dressing 12

GF ... Gluten Free / Please inform your server of any allergies

We exclusively use the Fuji water system on all water and ice in the restaurant

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Sushi Roll All sushi rolls made with Lundberg organic brown rice, No sugar added

Green Forest GF

Avocado wrapped asparagus and carrot roll, tempura broccoli and yuzu mayo on top. Served with ginger soy sauce 14

Carnival of the sea GF

Sea vegetable and kelp noodles roll, colored vegetable & cilantro on top. Served with yuzu ponzu sauce 14

Dynamite Roll GF

Spicy "tuna" and avocado roll, spicy mayo & green onion on top. Served with spicy dynamite sauce 14

Pirates of the Crunchy GF

Fried Tempeh and crunchy corn flakes mixed with spicy mayo on green vegetable roll served with dynamite sauce 14

Dragon Roll

Shiitake mushroom & avocado roll. Sliced barbeque seitan and avocado outside served with sweet soy sauce 14

Purple Treasure GF

Fried tempeh and avocado roll, fried eggplant, green onion and shredded chili on top served with sweet miso sauce 14

Rocky Mountain GF

Avocado, cucumber and shiso inside, tempura shiitake on top, served with sweet soy sauce and wasabi mayonnaise 14

East Adventure GF

Asparagus and avocado inside, fried tofu on top, served with spicy soy sauce and miso mayonnaise 14

Spicy Terrific Roll GF

Avocado, cucumber and shiso inside, avocado outside, served with spicy soy sauce and wasabi mayonnaise 14

Mother's Soul GF

Green vegetable roll inside, grilled shiitake mushroom and fried tofu on top, served with miso mayonnaise sauce 14

Sweet Dynamite GF

Fried tempeh and avocado roll, quinoa and sweet miso mixed with veganaise. Served with sweet soy sauce 14

Landscape of Japan GF

Braised carrot and burdock root inside, covered with avocado, served with enoki mushroom sauce 14

Entrée

Seitan Steak with Garlic Herb Butter

Marinated and grilled juicy tender seitan steaks. Topped with garlic herb butter. Served with brown rice and vegetables ... 19

Orange "Chicken" Seitan

Fried chicken style seitan dressed in tangy and rich orange sauce. Served with brown rice and vegetables 19

Grilled Portobello Steak GF

Grilled Portobello mushroom with savory apple soy marinade sauce with garlic herb butter. Served with brown rice 19

Please refrain from using cell phones in the dining room

All Paintings by local artist Sarah Mason Williams