

# SIGNATURE BOWLS

## SIGNATURE BOWL + 3

**Spicy Tuna** 10.50 / 14.70  
creamy togarashi, hijiki, avocado, edamame, cucumber, crispy onion



**Yuzu Salmon** 10.50 / 14.70  
yuzu kosho sauce, avocado, edamame, cilantro, jicama, cucumber

**Gochujang Salmon** 10.50 / 14.70  
black garlic gochujang sauce, asparagus, shiitake, bean sprouts, crispy garlic

**Sriracha Tuna** 10.50 / 14.70  
sriracha ponzu, avocado, asparagus, cilantro, sundried tomatoes, crispy onions

**Mango Albacore** 10.50 / 14.70  
ponzu lime sauce, macadamia nuts, fresh ginger, napa cabbage, edamame

**Truffled Yuzu Albacore** 10.50 / 14.70  
yuzu kosho sauce, white truffle oil, avocado, shimeji mushrooms, fresh ginger, daikon sprouts

**Classic Tuna** 10.50 / 14.70  
miso sesame shoyu, sweet onion, togarashi, avocado, seaweed salad, bean sprouts, pickled ginger



## PLANT BASED

**Miso Eggplant & Mushroom** 9.75 / 13.60  
miso sesame shoyu sauce, japanese eggplant, shimeji mushroom, sundried tomato, shiso, market radish

**Sweet Potato Ponzu Lime** 9.75 / 13.60  
ponzu lime sauce, avocado, carrots, edamame, cucumbers, daikon sprouts, serrano, napa cabbage

**Shiitake Chile Tofu** 9.75 / 13.60  
miso sesame shoyu sauce, chile oil, cilantro, rapini, pickled fresno



## BYOB BUILD YOUR OWN BOWL

1 + 2 + 3 + 4

With up to 6 complimentary add-ons

### 1 TOP IT CHOOSE UP TO 2

**Yellowfin Tuna** - LINE CAUGHT, WILD  
**Albacore Tuna** - LINE CAUGHT, WILD  
**Salmon** - RESPONSIBLY RAISED  
**Shrimp** - POACHED, RESPONSIBLY RAISED  
**Tofu** - FIRM, NON-GMO  
**Vegetable Poke**  
sweet potato, avocado, carrots, cucumber, edamame



### 2 SAUCE IT

**Creamy Togarashi**  
spicy mayo

**Yuzu Kosho**  
japanese citrus

**Sriracha Ponzu**  
spicy ponzu

**Ponzu Lime**  
sweet citrus

**Miso Sesame Shoyu**  
umami sesame

**Black Garlic Gochujang**  
korean spiced garlic sauce



### 3 BASE IT

**Bamboo Rice** VITAMIN B, ORGANIC  
(white rice milled with bamboo)

**Kelp Noodle Slaw** ORGANIC,  
LOW CARB SEA VEGETABLE  
(carrots, cabbage, cucumber)

**Citrus Kale Salad** SUPERFOOD SALAD  
(with shaved red onion dressed in a citrus vinaigrette)

**Forbidden Rice** ANTIOXIDANT, FIBER RICH  
(black rice)

**Cauliflower Rice** PALEO FRIENDLY



All bowls are made with the poke basics:  
scallions, white and black sesame seeds and salt

## ADD-ONS

**4 PREMIUM** 1.00 extra  
asparagus (sautéed)  
avocado  
shishito peppers (blistered)  
macadamia nuts (crushed)  
shiitake mushrooms (pickled)  
wasabi tobiko  
white truffle oil

### CRUNCHY

crispy garlic  
crispy onions  
wasabi furikake  
wasabi peas  
wasabi toasted coconut



### HERBS & SPICES

chile oil  
cilantro  
daikon sprouts  
habanero (charred)  
fresno chiles (pickled)  
serrano (chopped)  
shiso  
wasabi drizzle

### FRUIT & VEGGIES

bean sprouts  
carrots  
chile marinated oranges  
chopped kale  
cucumbers  
edamame  
japanese eggplant (sautéed)  
jicama  
mango  
market radish  
napa cabbage  
pickled or fresh ginger  
pineapple  
rapini (sautéed)  
seaweed salad  
shaved red onion  
shimeji mushrooms (sautéed)  
sundried tomatoes



## EXTRAS

**Taro Chips** 4.25

**Matcha Pop** 4.25

**House Iced Tea/Lemonade** 3.95

**Still/Sparkling Water** 3.95

**Berry / Matcha Popsicle** 4.25

## KID'S MENU

**GRASSHOPPER** 4.95  
ponzu lime sauce, edamame,  
carrot, avocado

**LIL FISH** 5.95  
miso sesame, tuna or salmon,  
mango, pickled ginger

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TEAM MEETING  
OR EVENT!

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## SWEETFACTS



Our entire menu is **GLUTEN FREE**.



Our fish is sourced from all over the world and is caught responsibly and sustainably to ensure maximum quality with a minimal environmental impact.



We use "scratch kitchens" - everything is made in house daily and our kitchens are supervised by chefs.



We select only the freshest ingredients and where possible we buy our produce locally.