

SMALL DISHES

Goma Ae (GF)	\$11
Broccolini and spinach with goma a� sesame dressing	
Broccoli Crowns Goma Ae (GF)	\$7
Steamed broccoli crowns served with goma a� sesame dressing	
Sea Vegetable Salad	\$10
Hijiki and seaweed salad. Creamy sesame dressing	
Senroppon Shredded Salad	\$10
Daikon, turnip, cucumber, beets, carrots, atsuage tofu, soybeans. Soy-vinaigrette	
Shira-ae (Simmered vegetable salad)	\$12
Spinach, lotus root, carrots, shiitake, green beans, konjac. Tahini-tofu dressing	
Soba Salad	\$13
Cucumber, red onion, carrots, broccolini, atsuage tofu, yamagobo, kampyo, hijiki, bell peppers on a bed of cold soba noodles. Sesame-soy dressing	
Sunomono Salad	\$4
Cucumber, radish, wakame, harusame, soybeans, golden raisins. Rice vinegar-ginger dressing	
Agedashi Tofu	\$9.5
Deep fried tofu, green onion, ginger soy dashi	
Tempura (Appetizer size 7 pcs)	\$10
Broccoli, carrot, yam, eggplant, mushroom, green beans, kabocha	
Gyoza	\$9.5
Pan fried pot stickers. Cabbage, carrots, corn, onion. Sesame-soy sauce.	
Kinoko Miso Soup (GF)	\$10
Shiitake, oyster, eryngii and enoki mushrooms, tofu in miso soup. Green onion	
House Miso Soup (GF)	\$3
Tofu, wakame, green onion	

SIDES:

Edamame soy beans (GF)	\$6
Seasoned brown rice (GF)	\$4
White rice (GF)	\$3

MAIN DISHES

Cha-Ya Delight	\$16
Seasoned brown rice bowl	
Carrots, kabocha pumpkin, broccoli, lotus root, cauliflower, shiitake, zucchini atsuage tofu, hijiki, yamagobo, oshinko and ginger	
Hana Gomoku	\$17
Seasoned mixed sushi rice bowl	
Carrots, kabocha pumpkin, broccoli, lotus root, cauliflower, shiitake, zucchini atsuage tofu, hijiki, yamagobo, oshinko, konyaku, seasoned puffy tofu, and ginger	
Cha-ya Nabé Sukiyaki	\$18.5
Vegan sukiyaki	
Napa cabbage, red onion, carrots, mushrooms, kabocha, lotus root, broccoli cauliflower, zucchini, silver noodles, and tofu simmered in a soy based broth	
Takusui Hot Pot	\$18
Boiled pot stickers, silver noodles, tofu, napa cabbage, zucchini, broccoli, cauliflower, and mushroom. Cooked in a light clear broth. Ponzu dipping sauce	
Vegetable Tempura (Full size 14 pcs)	\$16
Lightly battered Pumpkin, eggplant, carrots, green beans, mushroom, yam, broccoli. (14 pcs) Served with ginger soy dashi	
Full Moon Sushi Plate	\$14
Kappa (cucumber) roll, ½ Vegan Roll and 1 pc Inari	

UDON or SOBA SOUP NOODLES

Add \$2 for Harusame (clear gluten free noodles). *Except for the Miso vegan, our broth is not gluten free.*

Miso Vegan Noodle Soup (100% GF) \$16.5

Harusame noodles in our miso broth.

Napa, kabocha pumpkin, lotus, tofu, carrots, broccoli, zucchini. Gluten free

Vegetable Tempura Noodle Soup \$16.5

Choose noodles in hot soup or served cold with dipping sauce

Vegetable tempura on the side

Kinoko \$14.5

Shiitake, eryngii, enoki and oyster mushrooms

Vege-Tofu Curry \$14.5

Tofu, kabocha pumpkin, onion, celery, carrots, broccoli, cauliflower, zucchini, mushroom in hearty curry broth

Yasai \$13.5

Vegetable medley soup noodle

Atsuage tofu, kabocha pumpkin, carrots, broccoli, cauliflower, zucchini, seaweed

Wakame \$13.5

Tender seaweed noodle soup

Young seaweed, served over noodles in light broth. Green onion

Kitsune \$13.5

Seasoned tofu pouch. Green onion.

Sansai \$13.5

Wild mountain vegetables. Bracken, bamboo shoot, carrots, enoki, wood ear.

Kaké (hot) or Zaru (cold) Plain Noodles \$10.5

Plain noodles served in hot soup, or cold with soy-dashi dipping sauce.

KANSAI NOODLE COMBO

The hard working folks in Kansai like to pump up the volume of their meal by adding a side of rice to their bowl of noodles. Add two pieces of inari sushi *and* a small sunomono salad to any noodle dish for \$5

SUSHI All sushi is served with vinegar-seasoned white rice. Substitute brown rice for \$1-2 per roll

Cha-Ya Roll \$14

Avocado, yam, asparagus, carrots. Entire roll is deep fried in tempura batter
House special soy-ginger glaze

Summer Green Roll \$13

A large avocado-cucumber roll topped with sea vegetable salad

Shattuck Roll \$13

Tempura asparagus and yam

Vegan Roll \$12

Traditional "Futomaki" sushi roll with spinach, atsuge tofu, kampyo, yamagobo, cucumber, shiitake and ginger.

Garden Roll \$13

Asparagus, avocado, cucumber, broccolini, yamagobo

Starlight Roll \$14

Seasoned brown rice, eryngii mushrooms, spinach, asparagus, avocado

Inari (2pcs) \$5.5

Sushi rice stuffed into seasoned tofu pockets

Full Moon Sushi Plate \$14

Kappa (cucumber) roll, 1/2 Vegan Roll and 1 pc Inari

Hosomaki Combo \$21

Select three (3) **hosomaki** rolls. Small sunomono salad and house miso. No substitutions please

Medium sized rolls \$8.5

Asparagus-Spinach (GF)
Avocado-shiitake
Avocado cucumber (GF)
Avocado tempura
Shiitake-Spinach

Hosomaki Small Rolls \$6.5

Kappa (cucumber GF) -\$1
Natto (fermented soybean GF)
Oshinko (picked daikon)
Kampyo (seasoned gourd)
Yamagobo (burdock)
Ume-Q (sour plum cucumber)
Asparagus (GF) +\$1*
Avocado (GF) +\$1*
Eggplant +\$1*
Sea Vegetable Salad +\$1*
Spinach +\$1*