Sweetbox™

Classic Sweetbox 22.00
signature yuzu salmon poke over citrus kale salad, signature spicy tuna poke over bamboo rice, chile ginger forbidden rice noodle salad, homemade taro chips dusted in wasabi furikake

PLANT-BASED Sweetbox 20.00
shiitake chili tofu poke over bamboo rice, sweet potato ponzu lime poke over forbidden rice, chili garlic forbidden rice noodles, homemade taro chips dusted in wasabi furikake

Customize Your Sweetbox 22.00
choose your favorite 2 Signature Bowls and bases to go along with our homemade taro chips and forbidden rice noodles!

The Poke BURRITO NEW!

Every Poke Burrito comes with a side of homemade crunchy garlic chili oil

The Spicy Tuna Burrito 13.50
gluten free grilled tortilla, yellowfin tuna, sesame seeds, scallions, bamboo rice, spicy mayo, cucumbers, cilantro, crispy onions, seaweed salad

Customize Your Burrito 13.50
Choice of Protein
Choice of Rice - Bamboo, Forbidden, Cauliflower
Wrapped in a gluten free grilled tortilla
topped w/ scallions, spicy mayo, cucumbers, cilantro, crispy onions, seaweed salad, sesame seeds

KID'S MENU

GRASSHOPPER 4.95
ponzu lime sauce, edamame, carrot, avocado

LIL PROTEIN 5.95
miso sesame, tuna, salmon, or chicken, mango, pickled ginger

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

EXTRAS

Taro Chips 5.50
Matcha Pop 4.95
House Iced Tea/ Lemonade 3.95
Still / Sparkling Water 3.95
Berry / Matcha Popsicle 4.95

$5 OFF now when signing up for Sweetfin Rewards

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CHEF-DRIVEN, CALIFORNIA INSPIRED POKE

Sweetfin

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Signature POKE BOWLS

Choice of base 16.60

Spicy Tuna
spicy mayo sauce, hijiki, avocado, edamame, cucumber, crispy onion

Yuzu Salmon
yuzu kosho sauce, avocado, edamame, cilantro, jicama, cucumber

Gochujang Salmon
black garlic gochujang sauce, asparagus, shiitake, bean sprouts, crispy garlic

Sriracha Tuna
sriracha ponzu, avocado, asparagus, cilantro, sundried tomatoes, crispy onions

Mango Albacore
mango, pickled ginger, napa cabbage, edamame, macadamia nuts, ponzu lime

Truffled Yuzu Albacore
shimeji mushrooms, pickled ginger, avocado, daikon sprouts, white truffle oil, yuzu kosho sauce

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

Signature PLANT BASED

15.50

Miso Eggplant & Mushroom
eggplant, shimeji mushrooms, sundried tomatoes, cilantro, bean sprouts, market radish, miso sesame shoyu

Sweet Potato Ponzu Lime
sweet potato, avocado, edamame, cucumbers, carrots, napa cabbage, daikon sprouts,

Shiitake Chile Tofu
miso sesame shoyu sauce, chile oil, cilantro, sauteed kale, pickled fresno

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Signature CHICKEN BOWLS 15.00

Cilantro Chopped Chicken Salad
Chicken, chopped kale, napa cabbage, red onion, cucumbers, carrots, cilantro, crunchy vermicelli noodles, sesame seeds, cilantro lime jalapeno vinaigrette

Sesame Crunch Chicken Salad
Chicken, sesame dressing, scallions, sesame seeds, napa cabbage, red cabbage, chili oranges, almonds, carrots, crunchy chow mein noodles

Spicy Chicken Grain Bowl
Chicken, forbidden rice, spicy garlic, lemongrass ponzu, jalapenos, carrots, cashews, sesame seeds, mint, chili oil

Build YOUR OWN BOWL

With up to 8 complimentary add-ons 16.60

1 CHOICE OF PROTEIN (up to 2)

- Yellowfin Tuna – LINE CAUGHT, WILD
- Albacore Tuna – LINE CAUGHT, WILD
- Salmon – RESPONSIBLY RAISED
- Shrimp – POACHED, RESPONSIBLY RAISED
- Chicken – GRILLED, ALL NATURAL
- Tofu – FIRM, NON-GMO (V) 15.50
- Vegetable Poke (V) 15.50
  sweet potato, avocado, carrots, cucumber, edamame

2 CHOICE OF SAUCE

- Spicy Mayo
  sushi style
- Yuzu Kosho
  japanese citrus
- Sriracha Ponzu
  spicy ponzu
- Ponzu Lime (V)
  sweet citrus
- Miso Sesame Shoyu (V)
  umami sesame
- Black Garlic Gochujang
  korean spiced garlic sauce
- Spicy Garlic Lemongrass Ponzu
- Cilantro Lime Jalapeno Vinaigrette
- Sesame Mayo

3 CHOICE OF BASE (up to 3)

- Sushi Rice
  (seasoned sushi-style rice)
- Bamboo Rice VITAMIN B, ORGANIC (V)
  (white rice milled with bamboo)
- Kelp Noodle Slaw ORGANIC, LOW CARB SEA VEGETABLE
  (carrots, cabbage, cucumber)
- Citrus Kale Salad SUPERFOOD SALAD (V)
  (kale with an orange vinaigrette)
- Forbidden Rice ANTIOXIDANT, FIBER RICH (V)
  (black rice)
- Cauliflower Rice PALEO + KETO FRIENDLY (V)

4 PREMIUM 1.50 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
wasabi side
fresno chiles (pickled)
sliced jalapeño

FRUIT & VEGGIES

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