

ANJU

above
SMALL PLATES • BIG FLAVOR

Serving Lunch
7 Days a Week: 11 am - 3 pm

Serving Dinner
Sunday - Thursday: 3 pm - 10 pm
Friday - Saturday: 3 pm - 11 pm

Menu items are designed to be shared, and come out as they are ready from our two open kitchens. Order from both kitchens and watch the Chefs battle it out!

SUSHI ROLLS

- Cucumber** (V)(GF) 7.75
Kimchi, Korean Gim, Scallion
- Gimbap** (VG)(V)(GF) 9.00
Marinated Tofu, Pickled Vegetables, Teriyaki
- Farm 2 Face** (V) 10.25
Tempura Roll, Carrot, Asian Greens, Bell Pepper
Cream Cheese, Ponzu Dipping Sauce
- Spicy Salmon** 10.25
Jalapeño, Tobiko, Carrot, Daikon Radish, Spicy Mayo
- Tempura Shrimp** 11.75
Cilantro, Scallion, Carrot, Teriyaki Sauce
- Farmer's Breakfast Roll** 11.75
Tempura Bacon, Fresh Egg, Carrot, Potato, Breakfast Chile Sauce
- White Heat** (GF) 12.50
White Tuna, Jalapeño, Mango, Cucumber, Sriracha
- Gucci Cali Roll** 13.25
Seasoned Lump Crab, Cucumber, Avocado, Tempura Crumble
- Thai Tuna** (GF) 13.75
Yellowfin Tuna, Coconut, Peanut Sauce, Lemongrass, Cilantro
- Smoked Eel** 14.75
White Tuna, Farm Carrot, Cucumber, Avocado, Mango,
Topped with Eel

HAND ROLLS

Served One Per Order

- Tamago** (V)(GF) 2.00
Farm Fresh Egg, Pickled Vegetables
- Salmon** 2.75
Tobiko, Carrot
- Yellowfin Tuna** (GF) 3.50
Avocado, Cucumber
- White Tuna** (GF) 3.75
Cucumber, Scallion, Jalapeño

STEAM BUNS & DUMPLINGS

Steam Buns Served Three Per Order, Dumplings Five

- Pork Steam Buns** 4.75
Spicy Pork Shoulder, Korean Pepper Paste
- Vegetarian Steam Buns** (V) 4.75
Roasted Mushroom, Swiss Cheese, Carmelized Onion, Kale
- Anju Pork Dumplings** 5.25
Pork Shoulder, Ginger, Garlic, Teriyaki

SALADS

- Sweet Ginger** (VG)(V)(GF) 4.75
Epiphany Farms Fresh Greens, Carrot, Radish, Scallion
- Tuscan Kale** (V)(GF) 6.25
Sherry Vinaigrette, Candied Almond, Cranberry, Feta
- Tako Sunomono "Octopus Salad"** (GF) .. 9.25
Sous Vide Octopus, Wakame, Cucumber, Carrot, Bonito, Sunomono Sauce

RUSTIC PIZZA

Neapolitan Style: hand stretched, lightly charred crust. Most of our pizzas come with tomato sauce. Roasted garlic cream sauce available upon request.

10" Gluten Reduced crusts available for \$1 more

Add an Egg to Any Pizza for 2.75

- Pizza Bianca** (V) 7.50
Roasted Garlic Sauce, Parmesan, Mozzarella, Scallions, Parsley
- Margherita** (V) 9.50
Tomato Sauce, Fresh Mozzarella, Basil
- Funghi** (V) 10.75
Tomato Sauce, Cremini Mushroom, Parmesan, Garlic, Mozzarella, Fresh Greens
- Farm's Bounty** (V) 10.75
Spinach, Garlic Oil, Onion, Hykurei Turnip, Parmesan, Feta
- El Diablo (spicy)** 11.25
Tomato Sauce, Andouille Sausage, Mozzarella, Jalapeño, Red Chile
- Chicken Pesto** 12.50
Basil Pesto, Pastured Poultry, Mozzarella, Feta, Olives, Onions
- Hawaiian** 13.25
Epiphany's Smoked Ham, Roasted Pineapple, Herb Mix, Cheddar
- Bulgogi** 13.75
Marinated Ribeye, Braised Cabbage, Scallion, Sesame, Fried Egg

BOWLS

- Vegetable Bowl** (VG)(V)(GF) 10.50
Tofu, Tamago, Fresh Vegetables, Rice, Asian Greens
- Fish Bowl** (GF) 13.25
Spicy Salmon, Tuna Sashimi, Rice, Gim, Asian Greens
- Pork Belly Ramen** 12.25
Soft Poached Egg, Napa Cabbage, Shiitake Mushroom, Seasonal Vegetables, Scallion, Moyu

CLASSICS

- Banchan** 6.75
Shareable Korean Side Dishes with Rice and Korean Gim
- PaJeon "Vegetable Pancake"** (V) 6.25
Wheat Pancake, Seasonal Vegetables, Teriyaki, Pickled Carrot, Sambal, Choganjang
- Wings** 5 for \$7, 10 for \$13, 20 for \$24
Korean BBQ, Thai Chili & Lime, Miso Buffalo or Smoking Dragon
- Pretzel Bites** (V) 6.25
Served With Whole Grain Mustard Sauce, Beer Cheese
- Seasoned Edamame** (VG)(V)(GF) 2.75

MARKETPLACE NOW OPEN
Farm Fresh Produce, Housemade Bread,
Sauces, Dressings, Pastured Eggs and more!
Located at Epiphany Farms Restaurant Host Stand