

the daily cut

name

dining options

- eat-in
 take-out



build your own bowl

<input type="radio"/>	petite	\$9.0	<input type="radio"/>	regular	\$12.0	<input type="radio"/>	large	\$15.0
2	bases		2	bases		2	bases	
½	protein*		1	protein*		2	proteins	
2	supplements		3	supplements		3	supplements	
1	topping		1	topping		1	topping	
1	dressing		1	dressing		1	dressing	

*substitute for 1 vegetarian-friendly supplement

*substitute for 3 vegetarian-friendly supplements

bases

- brown rice
 lettuce medley
 whole-grain pasta
 quinoa
 mashed sweet potatoes
 baby spinach (+\$0.50)
+\$1.00 per additional serving

proteins

-  chicken breast
 chicken thigh
 dory fillet
 striploin steak (+\$1.00)
 chili lime shrimp (+\$1.50)
 salmon fillet (+\$2.00)

supplements

- grilled asparagus
 bell peppers
 broccoli
 button mushrooms
 brown butter carrots
 parmesan-roasted cauliflower
 marinated cherry tomatoes
 ginger soy-glazed edamame
 egg whites
 spicy garlic eggplant
 onsen egg
 charred sweet corn
 sambal tempeh
 honey sesame tofu
 avocado (+\$1.00)
+\$1.00 per additional serving

toppings

-  chopped cashews
 fresh cilantro
 croutons
 garlic chips
 shredded nori
 honey-baked sunflower seeds
+\$0.50 per additional serving

dressings

- lime squeeze
 curry leaf olive oil
 pesto vinaigrette
 ranch
 salsa
 yuzu
+\$0.50 per additional serving

beverages

juices

\$4.5

- coconut water
 cold-pressed apple juice
 cold-pressed orange juice

cold brews

\$1.8

- iced matcha green tea
 iced genmaicha brown rice tea

guilt-free

\$2.4

- still water
 sparkling water