

箸 HASHI Bowls

ramen bowls

PORK BOWL (14)
PORK BROTH, PORK BELLY,
GREEN ONIONS, FISH CAKE

BEEF BOWL (14)
SOY-INFUSED BEEF BROTH,
ROAST BEEF, GREEN ONIONS,
FISH CAKE

MISO BOWL (12)
MISO BROTH, TOFU,
GREEN ONIONS, SEAWEED
*VEGAN/GF OPTION AVAILABLE

CHICKEN BOWL (14)
SOY-INFUSED CHICKEN BROTH,
FRIED CHICKEN BITES, GREEN
ONIONS, FISH CAKE

extra toppings

\$4

GYOZA (VEGGIE OR PORK)
CHASHU (PORK BELLY)
FRIED CHICKEN BITES
ROAST BEEF

\$2

KIMCHI
MARINATED EGG
SHITAKE MUSHROOMS
EXTRA NOODLES
VERMICELLI NOODLES (GF)

TOFU 1.00
FRIED ONIONS 1.00
BAMBOO SHOOTS 1.00
SPICY SAUCE 1.00

PICKLED GINGER .75
BUTTER CORN .75
JALEPENOS .75
CILANTRO .50
DRIED SEAWEED .50

APPETIZERS

GYOZA (9)
FRIED/STEAMED PORK OR
VEGGIE DUMPLINGS
SERVED WITH SWEET
& SPICY SAUCE (6PC)

KRAB WONTONS (7)
KRAB & CREAM CHEESE
FILLING WITH A CRISP
SHELL (4PC)

EDAMAME (6)
STEAMED SOY BEANS
SALTY OR SWEET & SPICY

FRIED CHICKEN BITES (8)
ASIAN MARINATED FRIED
CHICKEN BITES WITH OUR
SPECIAL HOUSEMADE
SAUCE (5PC)

\$6

FRUIT-INFUSED ICED GREEN TEAS

MANGO SUNRISE
RAINBOW POPPING PEARLS

LYCHEE K-POP
LYCHEE POPPING PEARLS

STRAWBERRY KISSES
RAINBOW JELLY

WHITE PEACH BEACH
RAINBOW JELLY

WATERMELON SPLASH
RAINBOW JELLY

PASSION FRUIT CRAZE
LYCHEE POPPING PEARLS

GREEN APPLE REFRESHER
RAINBOW POPPING PEARLS

RASPBERRY FUN
LYCHEE POPPING PEARLS

BLUEBERRY BLISS
RAINBOW POPPING PEARLS

ADDITIONS

ADD POPPING PEARLS (+1)
LYCHEE
RAINBOW

ADD JELLY (+.50)
RAINBOW

IMMUNI-TEA

\$3 HOT RED TEA - OR- HOT GREEN TEA
WITH GINGER, LEMON + HONEY

LOCATED INSIDE OF CULTIVATION FOOD HALL

1200 EASTOVER DRIVE, SUITE 125 JACKSON, MS 769.208.0314

箸HASHI

S U S H I

SPECIALTY ROLLS

MISSISSIPPI RED ROLL (14)*

SPICY TUNA, SHRIMP
TEMPURA, CRAB,
AVOCADO, CUCUMBER,
SPECIAL SAUCE

MAGNOLIA ROLL (14)*

SALMON, TUNA, CRAB,
YELLOWTAIL, AVOCADO,
ROLLED IN CUCUMBER,
PONZU DRIZZLE

TUNA MAYHEM ROLL (14)*

SPICY TUNA, CUCUMBER,
TUNA TATAKI & SCALLIONS

RAINBOW ROLL (12)*

CRAB, AVOCADO,
CUCUMBER, SALMON, TUNA,
YELLOWTAIL, SHRIMP

PARADISE ROLL (13) *

CUCUMBER, SHRIMP
TEMPURA, TUNA,
AVOCADO, MANGO,
SWEET CHILI SAUCE

MAMBA ROLL (13)

SHRIMP TEMPURA,
AVOCADO, CUCUMBER, EEL,
SWEET SOY SAUCE

CREOLE ROLL (12)

SPICY CRAWFISH &
AVOCADO, TOPPED
WITH SHRIMP
& MARGARITA SAUCE

DYNAMITE ROLL (11)

CRAB, AVOCADO,
CUCUMBER, TOPPED WITH
BAKED CRAB MIX
& SIGNATURE SAUCE

FRIED HURRICANE ROLL (13)

CRAWFISH, CRAB, CREAM
CHEESE, SWEET SOY
& SPICY MAYO

FRIED PHATTY ROLL (15)

SHRIMP TEMPURA,
CREAM CHEESE, CRAB MIX
& SIGNATURE SAUCE

CLASSIC ROLLS 8PC

RAW ROLLS

TUNA AVOCADO (9)

TUNA (9)

SPICY TUNA (9)

YELLOWTAIL (7)

SPICY YELLOWTAIL (8)

SALMON (8)

SPICY SALMON (8)

SALMON AVOCADO (8)

COOKED ROLLS

CALIFORNIA (8)

SPICY CRAWFISH (9)

SHRIMP TEMPURA (8)

CUCUMBER (5)

AVOCADO (6)

CRUNCHY SHRIMP (8)

NIGIRI & SASHIMI

NIGIRI 2PC * / SASHIMI 4PC *

TUNA / MAGURO - (4/9)

YELLOWTAIL / HAMACHI - (4/9)

SALMON / SAKE - (4/9)

EEL / UNAGI - (4/9)

CRABSTICK / KANI (4/9)

SHRIMP / EBI - (4/9)

APPETIZERS

MANGO SALSA (9)

MANGO, JALAPEÑOS, ONIONS, TOMATOES, CILANTRO,
SHRIMP, TOSSED IN OUR ASIAN CEVICHE SAUCE, SERVED
WITH CRISPY WONTON CHIPS

SPRING ROLLS 2PC (7)

SEASONED SHRIMP PORK ROLLS

YELLOWTAIL JALAPEÑO (11)

FRESH CUT YELLOWTAIL TOPPED WITH THINLY SLICED
JALAPEÑOS, CILANTRO & OUR HOUSE PONZU SAUCE

TUNA TATAKI CARPACCIO (12)

THIN CUT OF TUNA SEASONED AND SEARED,
SERVED WITH CRISPY FRIED ONIONS IN A PONZU AIOLI
SAUCE

CRACKLIN SHRIMP (7)

BATTERED SHRIMP FRIED TO GOLDEN PERFECTION,
SERVED WITH OUR SWEET MAYONNAISE AIOLI

SALADS

JAPANESE SEAWEED SALAD (7)

SEAWEED SALAD, FRESH CUCUMBERS, PONZU DRESSING

TUNA TATAKI SALAD (14)

SPRING MIX, TOMATOES, CRISPY FRIED ONIONS, SEARED
AHI TUNA, TOSSED IN SAVORY VINAIGRETTE OR SWEET
CHILI DRESSING

CRUNCHY CRAB SALAD (8)

A MIX OF SEAWEED, TEMPURA CRUNCHIES, CRAB AND
CUCUMBERS, TOSSED IN OUR CHEF'S SPECIAL SWEET
SAUCE

SEAFOOD SALAD (16)

SALMON, TUNA, YELLOWTAIL, SHRIMP, CRAB, SPRING
MIX, TOMATOES AND CUCUMBER, TOSSED IN SAVORY
VINAIGRETTE
OR SWEET CHILI DRESSING

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

BUBBLE TEA + BOBA

STRAWBERRY CREAM, MILK TEA, TARO, THAI CHAI

Gold COAST

EAST JACKSON MISS.

THE DOLLY

A sweet medley of strawberries, Cathead Honeysuckle Vodka, lemon, fresh honey with a hint of rosemary

\$10

BURNT PARADISE

A burnt orange, rum old-fashioned with vanilla notes and a touch of Hoodoo chicory liqueur

\$11

STAND BY YOUR MAN

Don't let the pink fool you, this rye whiskey, aperol + lemon cocktail is far from sweet

\$10

ZERO CHILL

Bristow Gin and Drambuie with a delightful cinnamon finish built over a big rock

\$12

SAGE ADVICE

A traditional tequila smash featuring lemon and simple with a sage twist

\$10

THE ROOSEVELT

Dark rum meets amaretto, OJ, and a splash of prosecco in this rum cake-esque dessert cocktail

\$11

MARTINI \$10

OLD FASHIONED \$10

MANHATTAN \$10

APEROL SPRITZ \$9

CLASSIC DAIQUIRI .. \$10

NEGRONI \$10

SAZERAC \$10

AVIATION \$10

MARGARITA \$10

FRENCH 75 \$10

MOSCOW MULE \$10

MINT JULEP \$10

BEER

ASK WHAT'S ON TAP

Not On Tap

MICHELOB ULTRA	\$4	MODELO	\$5
MILLER LITE	\$4	PERONI	\$5
BUD LIGHT	\$4	LA CHOUFFE BLONDE	\$8.5
BUDWEISER	\$4	BELL'S TWO HEARTED	\$5
YUENGLING	\$4	CHANDELEUR FREEMASON	\$5
SOPRO LIGHT	\$4	CATHEAD SPARKLING	\$7

Happy Hour!

WEEKDAYS 12-6PM

- DOMESTIC BEER (3)
- SELECT DRAFT BEER (5)
- HOUSE RED OR WHITE WINE (5)
- CHAMPAGNE (5)
- SPARKLING ROSÈ (5)
- CHAMPAGNE COCKTAIL (6)
- BEER + A SHOT (6)
- MARGARITA (7)
- APEROL SPRITZ (7)
- SAZERAC (7)
- OLD FASHIONED (7)
- MINT JULEP (7)

WINE

WHITES

Broadbent Vinho Verde 7/26
Kung Fu Girl Riesling 8/30
William Hill Chardonnay 9/34
Talbot Chardonnay 13/50
J Vineyards Pinot Gris 10/38
Melea Verdejo (Organic) 9/34
Whitehaven Sauvignon Blanc 12/42

REDS

Edna Valley Pinot Noir 9/34
J Vineyards Pinot Noir 12/46
Storypoint Cabernet 10/38
Frei Brothers Cabernet 15/56
MWC Shiraz 10/38
Melea Tempranillo (Organic) 9/34
Babylonstoren Red Blend 11/42

Louis Martini Napa Valley Cabernet \$95 (bottle)

Prophesy Rosé 8.5/34

BUBBLES

La Montecchia Prosecco 9/34
Veuve du Vernay Brut 8/30
Veuve du Vernay Brut Rosé 8/30
Veuve Clicquot \$110 (bottle)

RYE

Rittenhouse
Bulleit Rye
Old Overholt

WHISKY

Crown Royal
Jack Daniel's
Tullamore Dew
Jameson

BOURBON

Four Roses
Maker's Mark
Bulleit Bourbon
Old Soul
Knob Creek
Woodford Reserve
Elijah Craig
Jefferson's Reserve
Angel's Envy
Old Soul Tintype

Spirits

TEQUILA

Casamigos Blanco
Casamigos Reposado
Casamigos Anejo
El Major Reposado
El Major Anejo
Camarena Silver
Camarena Reposado
Del Maguey Vida Mezcal

GIN

Beefeater
Bombay Dry
Bombay Sapphire
Bristow
Hendrick's
Plymouth
Tanqueray
Monkey 47
Wonderbird

VODKA

Cathead
Cathead Honeysuckle
Cathead Bitter Orange
Tito's
Ketel One
Grey Goose

SCOTCH

Dewars
Johnnie Walker Black
Macallan 12
Glenlivet 12
Laphroaig 10
Glenmorangie
10Balvenie 14 yr
Caribbean Cask

RUM

Plantation Dark
Diplomatico Mantuano
Bacardi

La Brioche

PÂTISSERIE

COFFEE *and* ESPRESSO

	<i>Single</i>	<i>Double</i>
• ESPRESSO.....	2.75	3.50
• CORTADO.....	3.50	4.00
• CAPPUCINO.....	3.50	4.25
• LATTE.....	3.75	4.50
• MOCHA.....	4.50	5.25
• DRIP COFFEE.....	3.00	3.50
• CAFÉ AU LAIT.....	3.75	4.00
• LONDON FOG.....	4.00	4.75
• CHAI LATTE.....	4.00	4.75
• DIRTY CHAI.....	4.50	5.25
• HOT TEA.....	2.75	3.00
• HOT CHOCOLATE.....	4.00	5.00

GELATO *and* SORBET

• 4 OZ CUP.....	5.00
• 6 OZ CUP.....	7.00
• 1 LITER.....	25.00

CREPES

NUTTY BELLA.....10.00

Nutella spread, fresh strawberries, chantilly cream

PEACHY CHE.....10.00

Dulce de leche, peaches, chantilly cream

PASTRIES

Ask about our daily selections



CONFECTIONARY

- **MACARON.....2.25**
- **ASSORTED MINI PAIL.....19.00**
- **ORIGINAL ALFAJOR.....3.50**
- **LEMON ALFAJOR.....3.50**
- **CHOCOLATE ALFAJOR.....3.50**
- **SWEET & SALTY COOKIES.....6.00**
- **MARSHMALLOWS.....8.00**
- **HOT COCOA MIX.....15.00**

Shop online **SPARKCONFECTIONARY.COM**



nourished kitchen *by* chef katie dixon

LOCATED INSIDE OF CULTIVATION FOOD HALL AT THE DISTRICT
CULTIVATIONFOODHALL.COM | @CULTIVATIONJXN

FRESH JUICES OF THE DAY 16 OZ | 6-9

SUPERFOOD SORBET | 6

SMOOTHIES 16 OZ | 9

- SWEET AS SUNDAY MORNING - BANANA, VEGAN PROTEIN POWDER, RAW CACAO, CHIA, PEANUT BUTTER, ALMOND MILK
- KICKING TIRES & LIGHTING FIRES - KALE, BLUEBERRIES, MACA STRAWBERRIES, BANANA, CACAO, VEGAN PROTEIN POWDER

SMOOTHIE BOWLS | 10

- RISI PIECEY - ACAI, BANANA, ALMOND MILK, TOPPED WITH HEMP GRANOLA, STRAWBERRIES, PEANUT BUTTER
- PRETTY IN PITAYA - PITAYA, BANANA, ALMOND MILK, TOPPED WITH HEMP GRANOLA, STRAWBERRIES, COCONUT FLAKES, PEANUT BUTTER

TOAST | 8

- LMNOP TOAST - SPROUTED BREAD WITH AVOCADO, OIL, RED PEPPER FLAKES, GREENS, TOMATO
- PB & B TOAST - SPROUTED BREAD WITH PEANUT BUTTER, BERRIES, ALMOND SLIVERS, HONEY DRIZZLE

SOUP OF THE DAY CUP | 4 BOWL | 8



TRY THE WEEKLY FAVORITES IN OUR **GRAB & GO** CASE
ASK ABOUT OUR **WEEKLY MEAL PREP** ORDERING



NOURISHING BOWLS | 14

- POWER BOWL - PULLED PORK OVER RICE, MANGO SLAW, BLACK BEANS, CILANTRO LIME VINAIGRETTE
- BEAUTY BOWL - SPRING MIX, QUINOA, VEGAN PROTEIN, SWEET POTATOES, APPLE, PUMPKIN SEEDS, ACAI VINAIGRETTE
- GRECIAN BOWL - QUINOA, SPRING MIX, FETA CHEESE, KALAMATA OLIVES, ALMONDS, ROASTED RED PEPPERS, RED ONIONS, CUCUMBERS, TOMATOES, RED PEPPER HUMMUS

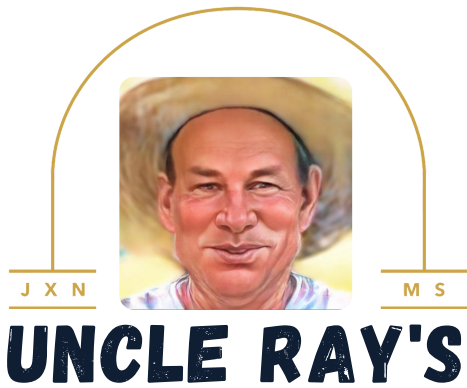
SALADS | 10

Add Ons | avocado or egg - 2 | chicken, turkey, vegan - 3

- WHITTY WHIT - QUINOA, KALE/SPINACH, CRANBERRIES, ALMONDS, APPLES, SEEDS, HONEY VINAIGRETTE
- MEXICAN WRESTLER - MIXED GREENS, CORN, TOMATOES, RED ONION, BLACK BEANS, AVOCADO, HOMEMADE CROUTONS
- CURRY IN A HURRY - MIXED GREENS, CURRY CHICKEN SALAD AND CASHEWS (ask about our sandwich option)

SANDWICHES | 10 served with fruit or chips

- HOG DOG - PULLED PORK WITH SLAW
- GET CHEESY WITH IT - PIMENTO CHEESE, JAM, BACON
- HEAVY T - BACON, BRIE, GREEN APPLE, TURKEY, SPINACH
- THE HUBERT - TURKEY, AVOCADO, SPINACH, CHIPOTLE PALEO MAYO, SERVED ON SPROUTED BREAD



SMALL PLATES

FRIED OKRA (6)
SERVED WITH CREOLE HONEY MUSTARD

LOADED POT ROAST FRIES (12)
FRIES, POT ROAST, HERBS,
DEMI GLACE, QUESO

LOADED SWEET POTATOES (8)
ROASTED SWEET POTATOES,
BACON, QUESO, HERBS

FRIED GREEN TOMATOES (10)
WITH CREOLE BACON BEURRE BLANC

ENTREES

CHICKEN TENDER BASKET (12)
SERVED ON A BED OF OUR HOUSE FRIES

CHICKEN SANDWICH (12)
GRILLED OR FRIED CHICKEN, GARLIC AIOLI,
REMOULADE, LETTUCE, TOMATO, PICKLE,
SERVED WITH SEASONED PRETZELS

MOJO MAC (12)
MAC & CHEESE, ANDOUILLE SAUSAGE, TOPPED
WITH BLACKENED CHICKEN

CHICKEN BACON RANCH WRAP (10)
GRILLED OR FRIED CHICKEN, BACON,
LETTUCE, TOMATO, HOUSE-MADE RANCH

SLIDERS

SERVED WITH SEASONED PRETZELS

BURGER SLIDERS (12)
BEEF SLIDER PATTIES, LETTUCE, TOMATO,
ONION, PICKLE, MUSTARD, MAYONNAISE

CHICKEN SLIDERS (12)
FRIED OR GRILLED CHICKEN, GARLIC
AIOLI, LETTUCE, TOMATO, PICKLE

PULLED PORK SLIDERS (12)
PULLED PORK, COLESLAW,
PICKLE, BBQ SAUCE

CATFISH SLIDERS (13)
CATFISH FILET, COLESLAW,
WITH FRIED GREEN TOMATO

POTLUCK BOWL

SERVED WITH SWEET OR UNSWEET TEA
(14)

PICK A BASE

RICE, MASHED POTATOES,
ROASTED SWEET POTATOES
MAC & CHEESE

PICK A PROTEIN

FRIED OR GRILLED CHICKEN,
POT ROAST, PULLED PORK

PICK 2 TOPPERS

COLLARD GREENS,
ROSEMARY MUSHROOMS,
BUTTER BEANS, CORN SALAD

SAUCE IT UP

RANCH, HOT SAUCE, QUESO,
DEMI GLACE, BBQ

SALADS

CHICKEN & FETA CHEESE SALAD (14)
CHICKEN, MIXED GREENS,
ALMONDS, FETA, CRANBERRIES,
PICKLED BEETS, WITH
BALSAMIC VINAIGRETTE

CHICKEN COBB SALAD (14)
GRILLED OR FRIED CHICKEN, LETTUCE,
BACON, EGG, TOMATO, CHEESE, ONION,
ALMONDS, WITH HOUSE-MADE RANCH



YO MAMA'S

TACOS & AREPAS

CARNITAS

BRAISED PORK, SEXY CORN, PICKLED ONION, CILANTRO, CORIANDER LIME CREMA

BEEF

CHOPPED BEEF, PICKLED ONION, COTIJA, CILANTRO

ADOBO CHICKEN

SHREDDED CHICKEN, CORN & BLACK BEAN SALSA, CORIANDER LIME CREMA, CILANTRO

SWEET POTATO & BLACK BEAN

ROASTED SWEET POTATOES, CORN & BLACK BEAN SALSA, COTIJA, CORIANDER LIME CREMA

ORDER AS A TACO OR AREPA - \$4 each

TAPAS

CHIPS & DIP

CHIPS WITH YOUR CHOICE OF SALSA (4), QUESO (5), OR PICO DE GALLO (4), ALL 3 (12)

NOT YO' NACHOS (14)

TORTILLA CHIPS TOPPED WITH CARNITAS, QUESO, SEXY CORN, PICKLED ONION, DICED JALAPENOS, CILANTRO, COTIJA & CORIANDER LIME CREMA

GRILLED QUESADILLA (10)

YOUR CHOICE OF SHREDDED CHICKEN, BEEF, OR CARNITAS WITH CHEESE, SERVED WITH SALSA & CORIANDER LIME CREMA

2 DOUBLE DECKER TACOS (10)

CRISPY CORN TORTILLA WRAPPED IN A CHEESY GORDITA FILLED WITH BRAISED PORK, SEXY CORN, PICKLED ONION, CILANTRO & CORIANDER LIME CREMA

TOSTADA TACO POCKET (10)

CRUNCHY CORN TOSTADA LAYERED WITH CHEESE, SHREDDED CHICKEN, SEXY CORN, PICKLED ONIONS & JALAPEÑOS WRAPPED IN A FLOUR TORTILLA

CRUNCHY GORDITA PIZZA (5)

GORDITA AND CRUNCHY CORN TORTILLA STACKED WITH CHOPPED BEEF, MIXED CHEESE, ADOBO SAUCE, CILANTRO & COTIJA

BUILD YOUR OWN BOWL • BURRITO • SALAD

PICK A BASE

RICE
BLACK BEANS
ROMAINE
MIXED GREENS

\$12

PICK A PROTEIN

CARNITAS
BEEF
CHICKEN
SWEET POTATO & BLACK BEAN

CHOOSE 3 TOPPINGS

DICED TOMATOES
PICKLED JALAPEÑOS
PICKLED ONIONS
PICO DE GALLO
SEXY CORN
FRIED TORTILLA STRIPS
CORN AND BLACK BEAN SALSA

PICK A SAUCE

CORIANDER LIME CREMA
CILANTRO LIME VINAIGRETTE
CHIPOTLE RANCH
QUESO

LITTLE NIÑOS

SERVED WITH A SIDE OF CHIPS & QUESO + DRINK

KIDS QUESADILLA (8)

SHREDDED CHICKEN & CHEESE

KIDS TACO (6)

BEEF OR CHICKEN, SHREDDED CHEESE

KIDS BURRITO (8)

BEEF OR CHICKEN, BLACK BEANS, SHREDDED CHEESE

SOPAPILLA (3)

CRISPY FLOUR TORILLA TOPPED WITH A HONEY DRIZZLE FINISHED WITH CINNAMON & SUGAR





UNCLE RAY'S

DAILY LUNCH SPECIALS

SERVED WITH SWEET OR UNSWEET TEA

\$9

MONDAY

**GRILLED CHICKEN WITH
A TOMATO & OKRA RAGOUT**

TUESDAY

**PULLED PORK WITH
MAC & CHEESE AND COLESLAW**

WEDNESDAY

**FRIED CHICKEN BREAST WITH
MASHED POTATOES AND BROWN GRAVY**

THURSDAY

POT ROAST WITH RICE AND GRAVY

FRIDAY

**FRIED CATFISH WITH
COLESLAW AND BUTTERMILK HUSHPUPPIES**

UNCLE RAY'S KID'S MENU

BURGER SLIDER \$6

BURGER WITH MUSTARD, MAYO,
PICKLE, SERVED WITH FRIES

CHICKEN SLIDER \$6

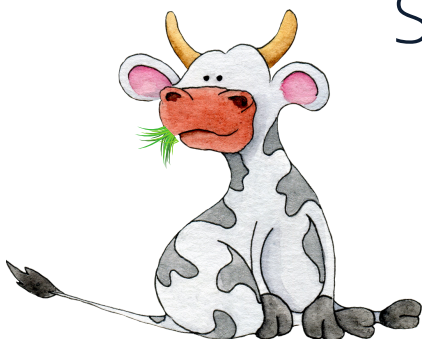
CHICKEN WITH MAYO AND LETTUCE,
SERVED WITH FRIES

CHICKEN TENDERS \$6.50

3 CHICKEN TENDERS SERVED WITH FRIES

MAC & CHEESE \$6.50

SERVED WITH FRIES



 **CULTIVATIONJXN**

