



**Krill is proud to be offering our Vegan Chef Challenge Menu during our regular business hours!**



**Miso Glazed Shishito (gf, v) 14**

Shishito peppers, wok-seared in a savory miso glaze and paired with a creamy Furikake aioli on the side



**Tempeh Orek (gf, v) 14**

Crispy fried tempeh, wok-seared with snap beans, Fresno peppers, Thai chilies, red onions, and garlic, tossed in a tangy tamarind sauce for the perfect balance of sweet and spicy



**Singkong Goreng (gf, v) 12**

Fried cassava, braised in our house-spiced liquid, then fried to perfection and cut yucca-style. Crunchy on the outside, soft on the inside. Served with a Sambal Pineapple dipping sauce.



**Go. Eat. Vote.**



**Triangle Region**  
[VeganChefChallenge.org/Triangle](http://VeganChefChallenge.org/Triangle)