



PLANT BASED MENU

- SALT AND PEPPER STEAMED EDAMAME 4.5
- ASPARAGUS, ROAST RED PEPPER NIGIRI WITH TERIYAKI 8
- RED PEPPER, ASPARAGUS & AVOCADO MAKI DRAGON ROLL 8
- CRISPY TOFU BAO, TERIYAKI MUSHROOMS, CHILLI JAM 10
- TERIYAKI ROBATA ASPARAGUS WITH TRUFFLE MAYO 7
- NAPA CABBAGE AND SHIITAKE GYOZA 7
- VEGETABLE TEMPURA WITH ONION PONZU 8
- AUBERGINE KATSU WITH KATSU CURRY 9
- KARAAGE CAULIFLOWER WITH SPRING ONION 6
- KYOTO CUCUMBER WITH MISO & SESAME 3
- SESAME & TOKYO ONION RICE 3.5
- MISO GRILLED CORN WITH LIME TOGARASHI 4
- CHARRED BROCCOLI, GARLIC, LEMON & SESAME 5

SWEET

- TOFFEE PUDDING, CANDIED PECANS, VANILLA ICE 9