VEGAN MENU

SOUPS

MISO SOUP (Preserved yellow bean paste with tofu and seaweed)

SALADS

EDAMAME (V) (Boiled Soy Beans)

BLUE SAKURA SALAD (V)
(Crunchy Seasonal Vegetables, Avocado,
Cucumber with homemade dressing)
Please state in the notes: 'Remove Dressing'
to make it Vegan

SEAWEED SALAD (V) (Japanese Seaweed with Sesame dressing)

NIGIRI

(2 pieces of vinegared sushi rice topped with fresh or cooked ingredients)

TOFU POCKET NIGIRI (V) (G)

ASPARAGUS NIGIRI (V)

MAKI ROLLS

(Sheet of nori seaweed rolled with sushi rice and filled with fresh or cooked ingredients, served as a portuon of 6 pieces)

AVOCADO MAKI (V)

CUCUMBER MAKI (V)

ASPARAGUS MAKI (V)

PICKLED RADISH MAKI (V)

TEMAKI

(Cone shaped hand roll that stuffed with rice and avrious fillings, served individually)

VEGETARIAN HAND ROLL (V)
(Asparagus, Avocado, Cucumber)

GUNKAN

(Fresh or cooked ingredients layered on top of rice wrapped in a tall strip of seaweed)

JAPANESE SEAWEED (V) (G)

THE ART OF RICE

STEAMED RICE

FROM THE TEPPANYAKI

Please state in the notes: 'No Butter & No Sauce' to make it vegan

GYOZA (V) (G)

MUSHROOMS TERIYAKI (V) (G)

COURGETTE TERIYAKI (V) (G)

MUSHROOM BUN (V) (G)

FROM THE GRILL

Please state in the notes: 'No Butter & No Sauce' to make it vegan

GRILLED AUBERGINE

DEEP FRIED DISHES

TOFU WITH TERIYAKI SAUCE (G)

VEGETABLE TEMPURA (V) (G)

FRENCH FRIES (V)

VEGETABLE SPRING ROLLS (V) (G)

SALT AND PEPPER TOFU (V)

PUMPKIN CROQUETTE (V) (G)

GOLDEN MOCHI (V) (G)

FROM THE WOK

KUNG PO VEGETABLES (V) (G)

STIR FRIED VEGETABLES (V)

SICHUAN CORNER

SICHUAN TOFU (G) (V)

SICHUAN MIXED VEGETABLES (V) (G)

SPICY CORNER

LAO GAN MA TOFU (V)

LAO GAN MA MIXED VEGETABLES (V)

THE ART OF NOODLES

MIXED VEGETABLE UDON NOODLES

Unfortunately, due to our style of cooking it is not possible to guarantee dishes will be 100% allergen or contamination free.