

# VEGETARIAN MENU

## ZENSAI TO HAJIMERU BITES TO STARTERS

### PADRON PEPPERS

sweet honey miso, sesame seeds GF, V 11

### EDAMAME


sea salt GF, VG, V 6

### GRILLED EDAMAME

spicy VG 7

### TRUFFLE EDAMAME

GF, V 8

 **TOFU ATSUAGE**  
creamy aji amarillo V 14

 **CRISPY RICE AVOCADO**  
yuzu juice, coriander, shiitake mushroom GF, VG 9

### KAISO SALAD

seaweed, white goma dressing VG 15

 **CLAP SALAD**  
dried miso, truffle, CLAP dressing GF, V 13

 **CRISPY SHIITAKE SALAD**  
goma dressing VG 18

### MISO EGGPLANT

karashi miso, sesame seeds V 11

## MEINKŌSU MAIN COURSES

### GRILLED SILKEN TOFU

daikon oroshi, mix herbs VG 21

### VEGETABLE STONE BOWL

chili garlic, hijiki, tofu, dashi soy V 33

### QUINOA RISOTTO

creamy yuzu truffle V 28

### ROASTED SWEET POTATO

yuzu glazed truffle V 10

## NIGIRI

2 PIECES

**AVOCADO** GF, VG 7

**MANGO** GF, VG 7

**ASPARAGUS** GF, VG 7

**BELL PEPPER** GF, VG 7

## MAKI

6 PIECES

**AVOCADO** GF, VG 8

**CUCUMBER** GF, VG 8

**ASPARAGUS** GF, VG 8

## URAMAKI

6 PIECES

### MIXED VEGETABLES

Yamagobo, takuan, sonomono V 11

### ASPARAGUS TEMPURA

spicy mayo, avocado, sesame seeds 11

 - signature | A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your final bill.