

VEGETARIAN MENU

ZENSAI TO HAJIMERU BITES TO STARTERS

PADRON PEPPERS

sweet honey miso, sesame seeds GF, V 12

EDAMAME

sea salt GF, VG, V 7


GRILLED EDAMAME

spicy VG 8

TRUFFLE EDAMAME

GF, V 9

 **TOFU ATSUAGE**
creamy aji amarillo V 15

 **CRISPY RICE AVOCADO**
yuzu juice, coriander, shiitake mushroom GF, VG 10

KAISO SALAD

seaweed, white goma dressing VG 16

 **CLAP SALAD**
dried miso, truffle, CLAP dressing GF, V 14

 **CRISPY SHIITAKE SALAD**
goma dressing VG 19

MISO EGGPLANT

karashi miso, sesame seeds V 12

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 29

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 ROLL

Yamagobo, takuan, sonomono V 12

ASPARAGUS TEMPURA ROLL

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.