

PLANT BASED

MAKIMONO

Eight pieces per portion

VEGETARIAN ROLL (N) (V) \$20

Pickled radish, avocado, cucumber, mango chutney, sesame seed, spring onion

VEGETARIAN FUTOMAKI (G) \$25

Avocado, cucumber, pickled radish, hydroponic lettuce, teriyaki sauce

APPETIZERS

VEGETARIAN TANTANMEN SOUP (A) (C) (D) (F) (G) (SB) \$25

Bok choy, mushroom, tofu, spring onion, soy milk, spicy sesame broth

PLAIN EDAMAME (SB) \$20

Rock salt

YASAI ITAME (D) (G) (SB) \$20

Seasonal mixed vegetables, garlic butter, ponzu sauce



TABEMASU SALAD (G) (SB) (N) \$25

Hydroponic lettuce, avocado, cucumber, red radish, asparagus, cherry tomato, pomegranate, truffle sesame dressing



MARINATED SEAWEED SALAD (G) (SB) (N) \$20

Seaweed, hydroponic lettuce, sesame seed

VEGETARIAN YAKIMESHI (F) (D) (G) (SB) \$15

Vegetables garlic fried rice

MISO SOUP (F) (G) (SB) \$15

Miso paste, tofu, wakame, shimeji mushroom, spring onion

TEMPURA

YASAI KAKIAGE (A) (E) (G) (S) (SB) \$20

Seasonal mixed vegetables, ginger sauce

YASAI (V) (G) (SB) (A) \$20

Seasonal mixed vegetables, tempura sauce

AGEDASHI TOFU (G) (D) (A) (SB) \$25

Tofu, bell pepper, shiitake mushroom, onion, carrots, ankake sauce

MAINS

VEGETARIAN YAKI UDON (G) (D) (C) (SB) \$25

Shimeji mushroom, cabbage, carrots, onion, udon noodles, tonkatsu sauce

VEGETARIAN YAKI SOBA (G) (D) (SB) \$25

Shimeji mushroom, cabbage, carrots, onion, soba noodles, ponzu sauce

DESSERT

SAKURA (D) (G) (N)

Green apple & wasabi sorbet

