

# VEGETARIAN MENU

## KOBACHI 小鉢 small dishes

### EDAMAME 枝豆 \$7

boiled green soy beans sprinkled with sea salt



### RENKON CHIPS

#### 蓮根チップス \$7

crispy fried sliced lotus root, sprinkled with Hakata salt



### EGGPLANT MISO

#### 揚げナス味噌 \$9

deep fried eggplant with saikyo miso sauce, leek, daikon radish



### TSUKEMONO 漬物 \$9.8

traditional Japanese pickles of takuwan radish, shibazuke cucumber, umeboshi plum



## SALADS & SOUPS

### サラダ スープ



### GREEN SALAD

#### グリーンサラダ \$6.5

cabbage, carrot, with homemade Japanese dressing



### SEAWEED SALAD

#### 海藻サラダ \$10

fresh seaweed, wakame, cucumber served with homemade Japanese dressing



### ORGANIC MISO SOUP

#### オーガニック味噌汁 \$4

organic white miso soup with tofu and spring onions

## MAKI SUSHI

### 巻き寿司 rolled sushi

### VEGETABLE ROLL

#### ベジタブルロール

(4ps) \$9.5 (8ps) \$17.8

avocado, carrot, tomato, cucumber, sesame seeds





## TEMPURA 天婦羅

lightly battered and gently deep-fried

### VEGE TEMPURA

ベジタブル天婦羅 \$16.5

selection of vegetable tempura served with , hakata salt, green tea salt, grated radish

## MUSHIMONO 蒸し物

steamed dish

### STEAMED VEGETABLE

蒸し野菜 \$16.5

selection of seasonal vegetables served with Moromiso dipping sauce



## NABEMONO 鍋物

Japanese hot pot

### YASAI MISO POT 野菜

味噌鍋 \$26

hot pot of tofu, shirataki noodle, spring onion, hakuai cabbage in an organic miso soup

## NOODLES 麵

### SANUKI UDON 讃岐うどん

Shikoku style udon

### YAMAIMO SOBA 山芋そば

Blended buckwheat flour and and yam flour



### TANUKI UDON / SOBA

たぬきうどん / そば \$18 ( half size \$9.5 )

plain udon/soba with fried tempura batter and spring onion

### KITSUNE UDON / SOBA

きつねうどん / そば \$19.8 ( half size \$10.8 )

served with kitsune(deep fried tofu ) with fried tempura batter and spring onion

### WAKAME UDON / SOBA

わかめうどん / そば \$19.8 ( half size \$10.8 )

served with wakame, fried tempura batter and spring onion

### VEGETABLE TEMPURA UDON / SOBA

天婦羅うどん / そば \$28 ( half size \$15.8 )

served with vegetable tempura and spring onion