More Menu Options Available

Kid's Menu | キッド

Main Menu | メニュー

寿司は魚のことだと誰が言った?

Gluten Free - GF / Vegan - VG / Vegan Option - VGO

For safe and pleasure dining experiences.

Please inform our friendly staff regarding allergy condition.

For other diary requirements please inform our staff.



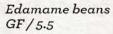


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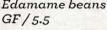


Vegetable gyoza /9.5

Pan-fried Japanese-style mixed vegetable dumplings served with housemade gyōza sauce



Spicy edamame beans /6.5





Lotus chips GF / 6.0

Deep fried lotus root served with Himalayan pink salt.

Miso soup VGO/3.5



Corn Ribs GF VG / 9.5

Sweet corn ribs served with seaweed powder, lemon and special spicy seasoning.

Seaweed salad GF / 4.5



Flash-fried and served with spring onion, seaweed







ROLLS



Avocado roll (6pcs.) GF / 4.0

Cucumber roll (6pcs.) GF / 4.0

Asparagus roll (6pcs.) GF/5.0



Curry vegetable roll (5pcs.) / 8.8

Mixed vegetable tempura, lettuce, avocado and carrot topped with vegan curry mayo and fried onion.



Rainbow vegetable roll (5pcs.)/8.8

Mixed vegetables roll fried in tempura butter topped with vegan mayo.



Seaweed roll with avocado (8pcs.) GF/9.5

Seaweed salad roll topped with avocado and sesame seeds



Asparagus roll with mango (8pcs.) GF/10.5

Asparagus and avocado roll topped with mango



Teriyaki tofu roll (8pcs.) / 8.8

Marinated tofu and avocado rolled in sesame seeds, kataifi and served with teriyaki sauce



Pumpkin roll (8pcs.) / 9.0

Pumpkin tempura and avocado rolled in tempura flakes and guacamole



Avocado & cucumber roll (8pcs.) GF / 6.5

Avocado and cucumber rolled in sesame seeds

Spring Roll (5pcs) / 8.0

Vegetable spring rolls served with house made Japanese sweet chilli onion jam





Tofu-yaki (6pcs.)/8.5

Breaded tofu based vegetable balls with house made spicy sauce



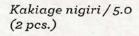
Salad of cucumber, radish, cherry tomato, carrot and wafu sesame dressing







Inari nigiri / 4.0 (2 pcs.)



Edamame gunkan / 5.0 (2 pcs.) / GF

Seaweed gunkan / 5.0 (2 pcs.) / GF

Asparagus nigiri / 5.5 (2 pcs.) / GF

Mango nigiri / 5.0 (2 pcs.) / GF

Avocado nigiri / 4.5 (2 pcs.) / GF



SKEWERS 'N' TEMPURA

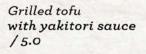
MAINS

Vegetable tempura (6 pcs.) / 10.0

Mix of seasonal vegetables lightly battered with tempura sauce







Grilled eggplant with miso sauce GF / 5.0

Grilled mushrooms with teriyaki sauce GFO / 5.0





Vegan skewers set Skewers only / 14.0

Grilled eggplant with miso sauce Grilled mushrooms with yakitori sauce Tofu with yakitori sauce

Add starters / + 7.5

Miso soup, rice, seaweed salad and edamame beans



Tofu skewer salad / 17.0

Salad of cucumber, daikon, carrot, cherry tomato, lettuce, snowpea topped with sesame dressing

Served with grilled tofu skewers (2)





Vegan sushi set (24pcs.)/32.5

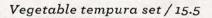
Avocado, mango, kakiage, inari nigiri, asparagus roll with mango, and seaweed roll with avocado.





Green keeper VG (10pcs.) / 16.0

Avocado, kakiage, inari nigiri and avocado & cucumber roll



lightly battered tempura served with crunchy salad and miso soup







Sticks, beans & greens (26 pcs.) / 49.5

Inari, kakiage nigiri, pumpkin roll, teriyaki tofu roll, grilled tofu, eggplant and mushroom skewers served with edamame beans



Vegan deluxe (56pcs.) / 82.5 Avocado, mango, asparagus, inari nigiri, edamame, seaweed gunkan, avocado cucumber roll, seaweed roll with avocado and asparagus roll with mango

(please allow at least 25mins wait)





Green tea ice cream
(1 scoop) / GF VG / 4.0
With red bean paste / 8.0
Served with red bean paste and fruits



