

VEGETARIAN AND GLUTEN FREE

Tofu Salad



(V/G) \$18

Diced Tofu on mixed vegetables. Sprinkled sour sweet Original plum dressing & pine nuts.

EDAMAME



Boiled soy beans w hints of pink salt.

(V/G) \$6

Tororo

Isobeage

(V/G) \$12

Lightly fried grated Japanese yam potato. Wrapped w Nori-seaweed. Hints of pink salt on top.



A+su-age Tofu

Lightly fried tofu with chopped garlic, ginger & leek on top. Finishing hot sesame oil.



(V/G)
\$16

Vegetable Roll



(V/G) \$16

Cucumber, Avocado, Pine nuts, Radish julienne, Pickled Burdock & Shiso seasoning.

Seasonal Vegetable Age-bitashi (V/G)

Lightly fried vegetables in soy based vegetable broth.



\$16

Yakiniku Salad

(G) \$17

Pan-fried sliced beef with Original garlic soy sauce. Sesame & Japanese chili powder on top.



Tuna karaage Warm Salad

(G) \$20

Marinade tuna karaage with lightly fried Vegies. Sprinkled garlic vinegar dressing.



Buta kakuni (G)

\$20



Slow cooked Pork belly in sweet miso broth. Beans and spring onion for

Soft shell crab spring roll

(G) \$16



Fried soft shell crab w vegetables. Wrapped in fresh rice paper. Sprinkled frying fish roe & Yuzu mayonnaise.



Salmon Yuzu Miso Yaki (G)

\$18

Oven baked Salmon w Yuzu sweet miso. Tasty cheese on top.

Oven-baked Kingfish

(G) Collar

Japanese traditional style Oven-baked kingfish collar.



\$20

Chicken Teriyaki With Anchovy sauce

(G) \$18

Pan-fried Chicken maryland cooked w home made Teriyaki sauce. Sauteed mushrooms & spring onion on top. Hints of Anchovy sauce on plate.



Hawaiian Poke Salad (G)

\$19

Half cooked Tuna with mixed seaweed & vegetables. Sprinkled sesame oil soy dressing.



SUSHI & SASHIMI also Available