VEGETARIAN AND GLUTEN FREE

Tofu Salad



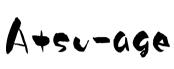
(V/G) \$18

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



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



Tororo Tsobeage (V/G) \$12

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

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.



Yakiniku Salad (G) \$17

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



Tuna karaage Warm Salad

(G) <u>\$20</u> Jarinade tuna kara

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

Soft shell crab spring roll



(G) **\$16**

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

Oven-baked kingfish (G) Collar

Japanese traditional style Oven-baked kingfish collar.

Buta kakuni (G)



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



Salmon Yuzu Miso Yaki (G)

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

\$18

Hawaiian Poke Salad (G)

\$20



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

Chicken Teriyaki with Anchory 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.





SUSHI & SASHIMI also Avaialble