

VEGETARIAN AND GLUTEN FREE

Tofu Salad (V/G) \$15

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



Udon Salad (V) \$15

Udon noodles with Japanese
Mountain vegetables.
Sprinkled soy based
Vege dressing.
Sweet potato chips
and sesame seed on top.



Tororo-Isobeage (V/G) \$10

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



EDAMAME (V/G)

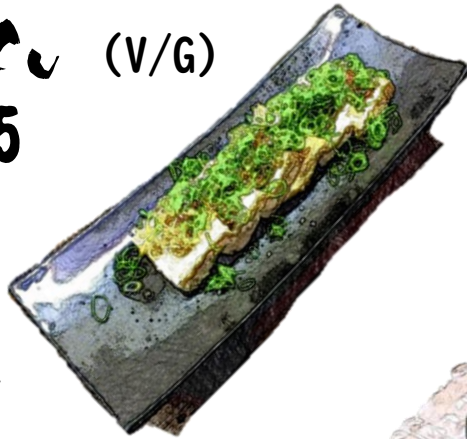
Boiled soy beans
w hints of pink salt.



\$ 6

Asu-age Tofu (V/G) \$15

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



Vegetable Roll

(V/G) \$14

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



Seasonal Vegetable Age-bitashi (V/G)

Lightly fried vegetables
in soy based vegetable broth.



\$15

Yakiniku Salad (G) \$15

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



Tuna karaage Warm Salad (G) \$18



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

Buta kakuni (G) \$18



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)

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

\$16



\$16

Oven-baked Kingfish (G) Collar

Japanese traditional style Oven-baked kingfish collar.

Chicken Teriyaki With Anchovy sauce (G) \$16

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) \$17



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



SUSHI & SASHIMI
also Available