

# Vegetarian Friendly Starters

## ○;v Edamame

日本豌豆

£5.00

Soybeans in the pod, served boiled with salt or chilli powder in your choice.

## ○;v Edamame in kimchi sauce

香辣毛豆

£6.00

Soybeans in the pod, fried with spicy kimchi sauce.

## ○;v Golden Tofu

日式黄金豆腐

£6.20

4pcs



Japanese deep fried tofu, stuffed with vegetables in peanut sauce. **\*high prep time**

## ○;v Nazu Dengaku

味噌酱烤茄子

£6.50



Miso glazed aubergine, grilled with sweet miso dressing. **\*high prep time**

## ○;v Yasai Harumaki

蔬菜春卷

£5.00

2pcs

Crispy vegetable spring rolls, served with sweet chilli sauce.

## ○;v Pumpkin Korroke

香炸南瓜饼

£5.90

2pcs

Fried breaded pumpkin croquettes, served with sweet takoyaki sauce.

## ○;v Agedashi Tofu

日式炸豆腐

£6.00

3pcs

A Japanese way to serve hot tofu, lightly fried firm bean curd in soy-based sauce sprinkled with spring onions.

## ○;v Hiyashi Wakame

海带丝

£4.50

Chewy green seaweed sprinkled with sesame, a great choice for starter.

## ○;v Miso soup

味噌汤

£2.80

A traditional Japanese soup made from soybean broth, served with seaweed, tofu & spring onions.

## ○;v Kimchi

韩式泡菜

£4.00

A traditional fermented Korean side dish made of vegetables with hot chilli seasonings.

## ○;v Hijiki

褐藻沙拉

£4.50

A Japanese diet cooked black seaweed, rich in dietary fibre and essential minerals.

## ○;v Seaweed Salad

海藻沙拉

£4.80

Three types of seaweed served with delicious salad dressing & sprinkled with sesame seeds.



## ○;v Yasai Tempura (Vegetables)

炸菜天妇罗

£7.50

Battered and deep fried mixed vegetables, served with tempura dipping sauce.