

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

£6.50

4pcs



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

○;v Nazu Dengaku

味噌酱烤茄子

£6.80



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

○;v Yasai Harumaki

蔬菜春卷

£5.50

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 tonkatsu sauce.

○;v Agedashi Tofu

日式炸豆腐

£5.50

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

£5.50

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

£4.50

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

○;v Seaweed Salad

海藻沙拉

£7.90

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

○;v Yasai Tempura (Vegetables)

炸菜天妇罗

£7.90

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



Food Allergy Warning!

Food may contain nuts or wheat.
Please ask our staff for more details.