



## VEGAN & VEGETARIAN MENU

### SNACKS

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<b>Grilled Edamame</b> spring onion oil & shichimi	11
<b>Warishita Tempeh Skewer</b> tempeh, roasted shallot & pickled fennel	15
<b>Charred Corn (Vegetarian only)</b> gruyère, wild rice & roasted sesame	24

### SUSHI BAR

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<b>Vegetable Futo Maki</b> yamagobo, shiitake mushroom, avocado & takuan	25
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### MAINS

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<b>Forest Mushrooms</b> tofu, black pepper sauce	38
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### SIDES

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<b>Leaf Salad</b> green mango, sesame, lime	18
<b>Stir Fried Chinese Broccolini</b> yellow bean soy, wood ear mushroom	22
<b>Fried Eggplant</b> with garlic soy & chilli sauce	22
<b>Silken Tofu</b> with chilli & roasted sesame dressing	22

### RICE

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<b>Mushroom Fried Rice</b> crispy seaweed, shiitake mushroom, spring onion & garlic	22
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### DESSERT

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<b>Coconut Rice Pudding</b> macarated blueberries and lime sauce	22
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Please note: menu is subject to market availability, credit card payments will incur a processing fee Mastercard/Visa 1.2%, Amex/Other 1.6%, Sundays incur a 10% surcharge and Public Holidays incur a 15% surcharge.