

More Menu Options Available

Kid's Menu | キッド

Main Menu | メニュー

寿
司
は
魚
の
こ
と
だ
と
誰
が
言
っ
た
？

Gluten Free - GF / Vegan - VG / Vegan Option - VGO

*For safe and pleasure dining experiences.
Please inform our friendly staff regarding
allergy condition.*

For other diary requirements please inform our staff.



Design by Yuki Studio, Artwork by Sherry Wang
Copyright © 2020 by Chen Shen, Yuki Studio, All right reserved.

BITES



Vegetable gyoza
/ 9.5

Pan-fried Japanese-style mixed vegetable dumplings served with housemade gyoza sauce



Lotus chips
GF / 6.0

Deep fried lotus root served with Himalayan pink salt.



Miso soup
VGO / 3.5



Edamame beans
GF / 5.5

Spicy edamame beans
/ 6.5



Corn Ribs
GF VG / 9.5

Sweet corn ribs served with seaweed powder, lemon and special spicy seasoning.



White rice
GF / 3.0



Seaweed salad
GF / 4.5



Agedashi tofu
/ 8.0

Flash-fried and served with spring onion, seaweed



ROLLS



*Avocado roll (6pcs.)
GF / 4.0*

*Cucumber roll (6pcs.)
GF / 4.0*

*Asparagus roll (6pcs.)
GF / 5.0*



*Curry vegetable roll
(5pcs.) / 8.8*

Mixed vegetable tempura, lettuce, avocado and carrot topped with vegan curry mayo and fried onion.



*Rainbow vegetable roll
(5pcs.) / 8.8*

Mixed vegetables roll fried in tempura butter topped with vegan mayo.



*Seaweed roll with avocado
(8pcs.) GF / 9.5*

Seaweed salad roll topped with avocado and sesame seeds



*Asparagus roll with mango
(8pcs.) GF / 10.5*

Asparagus and avocado roll topped with mango



*Teriyaki tofu roll
(8pcs.) / 8.8*

Marinated tofu and avocado rolled in sesame seeds, kataifi and served with teriyaki sauce



*Pumpkin roll
(8pcs.) / 9.0*

Pumpkin tempura and avocado rolled in tempura flakes and guacamole



*Avocado & cucumber roll
(8pcs.) GF / 6.5*

Avocado and cucumber rolled in sesame seeds

Spring Roll (5pcs) / 8.0

Vegetable spring rolls served with house made Japanese sweet chilli onion jam



Tofu-yaki (6pcs.) / 8.5

Breaded tofu based vegetable balls with house made spicy sauce

Crunchy salad VGO / GFO / 8.0

Salad of cucumber, radish, cherry tomato, carrot and wafu sesame dressing



NIGIRI



Inari nigiri / 4.0 (2 pcs.)

Kakiage nigiri / 5.0 (2 pcs.)

Edamame gunkan / 5.0 (2 pcs.) / GF

Seaweed gunkan / 5.0 (2 pcs.) / GF

Asparagus nigiri / 5.5 (2 pcs.) / GF

Mango nigiri / 5.0 (2 pcs.) / GF

Avocado nigiri / 4.5 (2 pcs.) / GF



SKEWERS 'N' TEMPURA

Vegetable tempura (6 pcs.) / 10.0

Mix of seasonal
vegetables lightly battered
with tempura sauce



MAINS



Vegan skewers set Skewers only / 14.0

Grilled eggplant with miso sauce
Grilled mushrooms with yakitori sauce
Tofu with yakitori sauce

Add starters / + 7.5

Miso soup, rice, seaweed salad
and edamame beans



Grilled tofu with yakitori sauce / 5.0

Grilled eggplant with miso sauce GF / 5.0

Grilled mushrooms with teriyaki sauce GFO / 5.0



Tofu skewer salad / 17.0

Salad of cucumber, daikon, carrot,
cherry tomato, lettuce, snowpea
topped with sesame dressing

Served with grilled tofu skewers (2)



Vegan sushi set
(24pcs.) / 32.5

Avocado, mango, kakiage, inari nigiri,
asparagus roll with mango, and
seaweed roll with avocado.



Vegetable tempura set / 15.5

lightly battered tempura
served with crunchy salad
and miso soup



Sticks, beans & greens
(26 pcs.) / 49.5

Inari, kakiage nigiri,
pumpkin roll, teriyaki tofu roll,
grilled tofu, eggplant and
mushroom skewers
served with edamame beans



Green keeper
VG (10pcs.) / 16.0
Avocado, kakiage,
inari nigiri and
avocado & cucumber roll



Vegan deluxe
(56pcs.) / 82.5

Avocado, mango, asparagus,
inari nigiri, edamame, seaweed gunkan,
avocado cucumber roll,
seaweed roll with avocado
and asparagus roll with mango

(please allow at least 25mins wait)



Green tea ice cream
(1 scoop) / GF VG / 4.0
With red bean paste / 8.0
Served with red bean paste and fruits



Designed by Yuki Studio, Artwork by Sherry Wang
Copyright © 2020 by Chen Shen, Yuki Studio, All right reserved.