

More Menu Options Available

Kid's Menu | キッド

Main Menu | メニュー

*Gluten Free - GF / Gluten Free Option - GFO
/ 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.

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BITES



Vegetable gyoza
/11.5

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



Lotus chips
GF/7.0

Deep fried lotus root served with Himalayan pink salt



Miso soup
GF/VG/3.5



Edamame beans
GF/6.0

Spicy edamame beans
GF/6.5



White rice
GF/3.5



Seaweed salad
GF/5.0



Agedashi tofu
/9.5

Flash-fried and served with spring onion, dashi sauce and seaweed



ROLLS



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

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

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



*Curry vegetable roll
(5pcs.) / 11.0*

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



*Rainbow vegetable roll
(5pcs.) / 11.0*

Mixed vegetable roll fried in tempura butter topped with vegan mayo



*Seaweed roll with avocado
(8pcs.) GF / 12.3*

Seaweed salad topped with avocado and sesame seeds



*Asparagus roll with mango
(8pcs.) GF / 12.3*

Asparagus and avocado topped with mango



*Teriyaki tofu roll
(8pcs.) / 9.5*

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



*Pumpkin roll
(8pcs.) / 10.5*

Pumpkin tempura and avocado rolled in tempura flakes, guacamole and served with teriyaki sauce



*Avocado & cucumber roll
(8pcs.) GF / 9.0*

Avocado and cucumber rolled in sesame seeds

Spring rolls (5pcs.) / 8.8

Vegetable spring rolls served with housemade Japanese sweet chilli onion jam



Tofu-yaki (6pcs.) / 10.5

Breaded tofu based vegetable balls with housemade spicy sauce

Crunchy salad VGO / GFO / 9.0

Salad of cucumber, radish, cherry tomato, carrot, lettuce, snow pea, edamame beans and wafu sesame dressing



NIGIRI



Inari nigiri / 4.5 (2 pcs.)

Kakiage nigiri / 5.5 (2 pcs.)

Edamame gunkan / 5.5 (2 pcs.) / GF

Seaweed gunkan / 5.5 (2 pcs.) / GF

Asparagus nigiri / 6.5 (2 pcs.) / GF

Mango nigiri / 5.5 (2 pcs.) / GF

Avocado nigiri / 4.5 (2 pcs.) / GF



SKEWERS 'N' TEMPURA

Vegetables tempura (6 pcs.) / 11.5

Mix of seasonal
vegetables lightly battered
with tempura sauce



Grilled tofu
with yakitori sauce
GF / 6.5

Grilled eggplant
with miso sauce
GF / 5.5

Grilled mushrooms
with teriyaki sauce
GF / 6.0

Grilled asparagus
with teriyaki sauce
GF / 6.5



MAINS



Vegan skewers set Skewers only / 17.5

Grilled eggplant with miso sauce
Grilled mushrooms with yakitori sauce
Grilled tofu with yakitori sauce

Add starters / + 9.0

Miso soup, rice, crunchy salad
and edamame beans



Tofu skewer salad / 19.5

Salad of cucumber, daikon, carrot,
cherry tomato, lettuce, snow pea,
edamame beans topped
with wafu sesame dressing

Served with grilled tofu skewers (2)



Vegan sushi set
(24pcs.) / 42.0

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



Soba noodle salad / VGO / 17.5

Soba noodle, mix leaf salad, cherry tomato,
avocado mixed with sesame dressing and house-
made infused black truffle oil



Sticks, beans & greens
(26 pcs.) / 63.5

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



Green keeper
(10pcs.) / 18.5

Avocado, kakiage,
inari nigiri and
avocado & cucumber roll



Vegan deluxe
(56pcs.) / 99.5

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 / 4.5
With red bean paste / 8.0
Served with red bean paste and fruits



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