

VEGETARIAN MENU

KOBACHI こばち small dishes

EDAMAME 枝豆 \$7

boiled green soy beans sprinkled with sea salt



RENKON CHIPS

蓮根チップス \$7

crispy fried sliced lotus root, sprinkled with Hakata salt



EGGPLANT MISO

揚げナス味噌 \$9.8

deep fried eggplant with saikyo miso sauce, leek, daikon radish



TSUKEMONO 漬物 \$9.8

traditional Japanese pickles of takuwan radish, shibazuke cucumber, umeboshi plum



SALADS & SOUPS

サラダ スープ



SEAWEED SALAD

海藻サラダ \$10.9

fresh seaweed, wakame, cucumber served with homemade Japanese dressing



ORGANIC MISO SOUP

オーガニック味噌汁 \$4

organic white miso soup with tofu and spring onions

MAKI SUSHI

巻き寿司 rolled sushi

VEGETABLE ROLL

ベジタブルロール

(4ps) \$11 (8ps) \$19.8

avocado, carrot, tomato, cucumber, sesame seeds



MUSHIMONO 蒸し物

steamed dish

STEAMED VEGETABLE

蒸し野菜 \$17.8

selection of seasonal vegetables served with Moromiso dipping sauce



NABEMONO 鍋物

Japanese hot pot

YASAI MISO POT 野菜

味噌鍋 \$28

hot pot of tofu, shirataki noodle, spring onion, hakusai cabbage in an organic miso soup



NOODLES 麺

SANUKI UDON 讃岐うどん

Shikoku style udon

YAMAIMO SOBA 山芋そば

Blended buckwheat flour and yam flour



TANUKI UDON / SOBA

たぬきうどん / そば \$19.8 (half size \$10.8)

plain udon/soba with fried tempura batter and spring onion

WAKAME UDON / SOBA

わかめうどん / そば \$21.8 (half size \$11.8)

served with wakame, fried tempura batter and spring onion