

Vegetarian menu

Kobachi こばち small dishes

EDAMAME 枝豆 \$10

boiled green soy beans sprinkled with sea salt



RENKON CHIPS

蓮根チップス \$10

crispy fried sliced lotus root, sprinkled with Hakata salt



EGGPLANT MISO

揚げナス味噌 \$14

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



TSUKEMONO 漬物 \$12

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 \$15

fresh seaweed, wakame, cucumber served with homemade Japanese dressing



ORGANIC MISO SOUP

オーガニック味噌汁 \$4.5

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) \$14.8 (8ps) \$26.8

avocado, carrot, tomato, cucumber, sesame seeds



Mushimono 蒸し物

steamed dish

STEAMED VEGETABLE

蒸し野菜 \$24

selection of seasonal vegetables served with Moromiso dipping sauce



Nabemono 鍋物

Japanese hot pot

VEGETARIAN POT

野菜味噌鍋

\$35

hot pot of tofu, shirataki noodle, spring onion, hokkaido cabbage in an organic miso soup served with botan rice

Noodles 麺



VEGETARIAN UDON

ベジタリアンうどん \$25.2 (half size \$15)

plain udon/soba with fried tempura batter and spring onion

VEGETARIAN WAKAME UDON

ベジタリアンわかめうどん \$28 (half size \$16)

served with wakame, fried tempura batter and spring onion