

VEGAN MENU

APERITIVOS

EDAMAME sea salt and lime	8
PLANTAIN CHIPS aji amarillo	9
SHISHITO grilled spicy pepper, sea salt, lime	11

SMALL PLATES

SAMBA SALAD baby spinach, grilled kabocha, truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	16
HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint cress	12
SEAWEED SALAD sesame, yuzu caviar	14
CRISPY VEGETABLE TAQUITOS avocado, radish, red onion, peppers, pickled shimeji mushrooms	13
JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind	16

ROBATA

SWEET POTATO ANTICUCHOS ginger miso	16
EGGPLANT sweet soy	14
ASPARAGUS sesame, sweet soy	16
HERITAGE BEETS whipped tofu, dried miso	18

LARGE PLATES

MUSHROOM TOBANYAKI assorted mushrooms, truffle, yuzu soy	23
PLANTAIN MOQUECA okra, coconut milk, dendê oil, truffle fried rice	36

NIGIRI & MAKI

KAPPA MAKI cucumber, truffle tofu crema, mustard cress	7
OSHINKO MAKI pickled radish, shiso, sesame seeds	8
AVOCADO MAKI sesame seeds and coriander cress	8
VEGETABLE SASA avocado, asparagus, shishito pepper, coriander, red onion, quinoa, soy paper	16
SELECTION OF VEGGIE NIGIRI AND MAKI	15
VEGGIE MAKI shibazuke, cucumber, avocado, sesame, sweet gourd spring onion, tempura flakes	12

SIDES

JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	BLACK TRUFFLE RICE	19
YUCA FRITA	10	GREEN SALAD	12

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.

Corporate Chef John Um

Culinary Director Lee Bull