

Vegetarian

野菜天ぷら

Yasai Tempura. Deep-fried vegetables, dipped in iced batter creating a light, soft and fluffy texture.

€12.95

ベジタリアンミニお好み焼き

Mini Okonomiyaki. The Japanese however you like to make it pancakes. Ours are made with yam and cabbage amongst other ingredients.

€5.95

野菜焼きうどん

Yasai Yaki Udon. Stir-fried thick udon noodles with vegetables.

€4.95

野菜餃子

Yasai Gyoza. Pan-fried and steamed dumplings made with cabbage, chives and garlic. [5 pieces]

€5.95

ビーガンカツ

Vegan Katsu. Tonkatsu, all vegan, no pork. Comes with our special miso sauce and regular tonkatsu (fruit and vegetable) sauce.

€7.95

有機納豆

Yuuki Natto. Traditional Japanese dish, fermented soy beans with soy sauce, rice wine and a bit of mustard. Healthy and organic.

€3.95

枝豆

Edamame. Steamed immature soybeans in pod.

€3.95

冷やしトマト

Hiyashi Tomato. Ice cold selected tomatoes with the finest taste.

€3.95

お新香

Oshinko. A set of three different pickled vegetables; daikon white radish, cucumber and eggplant.

€4.95

ベジタリアン冷奴

Vegetarian Hiyayakko. Soft silken tofu topped with spring and a splash of soy sauce.

€4.95

大根サラダ

Daikon Salad. Mild flavoured winter radish salad.

€4.95

アボカドサラダ

Avocado Salad. Creamy avocado salad.

€4.95

ポテトサラダ

Potato Salad. Traditional Japanese potato salad.

€4.95

飯

Meshi. Simple bowl of white rice topped with some seaweed and spring onion.

€2.95

Almost Vegetarian

Contains fish in the dashi/bouillon used.

揚げ出し豆腐

Agedashi Tofu. Fried silky soft tofu in dashi bouillon.

€5.95

揚げ出し茄子

Agedashi Nasu. Fried thin Asian eggplant served in savoury dashi broth.

€5.95

キムチ

Kimchi. Korean style salted and fermented Chinese cabbage.

€4.95