

VEGAN FOOD GUIDE

When placing an order please state that you would like the food vegan or vegetarian to make sure food is made to your liking.

MAKI (4 pieces)

CUCUMBER **P** **W**
& sesame seeds



MANGO **P**



ASPARAGUS **P**



NIGIRI (2 pieces)

INARI **P**
Tofu



HANDROLLS

YASAI **B**
Cucumber, gourd, coriander,
inari and sesame seeds

URAMAKI (2 pieces)

**SWEET
& SOUR** **P**

Carrots, gherkins, inari
and gourd, topped with
coconut flakes



**GREEN
GIANT** **P**

Avocado, mango,
asparagus topped
with fresh dill



GREEN NIBBLES

SALTED EDAMAME **B**

HOT SALTED EDAMAME **B**

WASABI PEAS **B** **W**

HOT FOOD

YASAI INARI **B**

Soya bean pouches filled with
stir-fried vegetables, shiitake
mushrooms with soy and
sesame based sauce.

YASAI CHAHAN **B**

Fried rice with mange tout,
shiitake mushrooms, carrots,
spring onions, sweetcorn in soy
and sesame based sauce

YASAI GLASS NOODLES **B**

Wok fried glass noodles in soy
and sesame based sauce with
Chinese cabbage, carrots,
courgettes, red onions

VEGETARIAN FOOD GUIDE

All of the above +.

NIGIRI (2 PIECES)

TAMAGO **P**
Japanese sweet
omelette



URAMAKI (2 pieces)

**AVOCADO
& CHIVE** **P**
Avocado, chives, mayo
and crusted roasted cashew nuts



HANDROLLS

YASAI **B**
Tamago, cucumber, gourd,
coriander, inari and sesame seeds

FUTOMAKI (2 pieces)

YASAI **P**
Tamago, cucumber,
gourd, pickled ginger,
inari, sesame seeds



SALADS

WAKAME SALAD **B**
Mixed seaweed salad with carrots
and cucumber, topped with sesame
seeds

HOT FOOD

YASAI YAKI UDON NOODLES **B**

Wok-fried, thick udon noodles with
shiitake mushrooms, spring onions,
red peppers cooked with egg in a
soy based sauce

YASAI YAKISOBA NOODLES **B**

Wok-fried egg noodles with spring
onions, peppers, mange tout, bean-
sprouts and shiitake mushrooms,
garnished with fried shallots, pickled
ginger

PUMPKIN KORROKE **B**

Pumpkin croquettes with tangy
tonkatsu sauce

GLUTEN FREE GUIDE

When placing an order please state that you would like it gluten-free to make sure food is made to your requirements. Our hot food is cooked with **Gluten Free Soy** and **Sesame Oil**.

MAKI (4 pieces)

CUCUMBER **P** **W**
& sesame seeds



MANGO **P**



ASPARAGUS **P**



SALMON **P**



SMOKED
SALMON **P**
with cream cheese



TUNA **P**



NIGIRI (2 pieces)

SALMON **P** **W**



EBI **P** **W**
Prawns



TUNA **P** **W**



TAKO **P** **W**
Octopus
With a slice of
lemon



KANI **P** **W**
Crab stick



URAMAKI (2 pieces)

GREEN
GIANT **P**

Avocado, mango,
asparagus topped
with fresh dill



SPICY
SALMON **P**

Chopped salmon,
gherkins, honey and
sriracha, topped with
poppy seeds



HANDROLLS

CALIFORNIA **B**

Local white crabmeat, avocado,
cucumber

BENTO **B**

Salmon, avocado, chives

SPICY TUNA **B**

Diced tuna loin, schichimi flakes,
cucumber, sesame seeds and
spring onions

GUNKAN (2 pieces)

SPICY TUNA **B**

Chopped tuna loin,
spring onions



SASHIMI (5 slices)

PLAIN TUNA **P**
SESAME TUNA
CORIANDER TUNA



PLAIN SALMON **P**
SESAME SALMON
SPICY SALMON



GREEN NIBBLES

SALTED EDAMAME **B**

HOT SALTED EDAMAME **B**

WASABI PEAS **B** **W**

HOT FOOD

CHAHAN

Egg fried rice in soy and sesame
based sauce with mange tout,
shiitake mushrooms, carrots,
spring onions, sweetcorn and a
choice of fresh ingredients:

YASAI **B** CHICKEN **B**
KING PRAWNS **B**

GLASS NOODLES

Wok fried glass noodles in soy
and sesame based sauce with
Chinese cabbage, carrots,
courgettes, red onions and a
choice of fresh ingredients:

YASAI **B** CHICKEN **B**
KING PRAWNS **B** PORK **B**

GRILLED SALMON **B**

Grilled salmon fillet garnished
with salad

BEEF SKEWERS **B**

21 day aged beef rump and
red pepper

CHICKEN SKEWERS **B**

Two pan fried chicken and spring
onion skewers

PRAWN SKEWERS **B**

Prawns marinated in garlic and
chopped parsley, topped with
chilli flakes

BEEF TATAKI **P**

Lightly seared 21 day aged beef
topped with spring onions