

# VEGAN MENU

## APERITIVOS

EDAMAME sea salt and lime	7
270 kcal	
PLANTAIN CHIPS aji amarillo	7
281 kcal	

## SMALL PLATES

SAMBA SALAD baby spinach, grilled kabocha, truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	16
233 kcal	

## ROBATA

EGGPLANT sweet soy	11
153 kcal	
ASPARAGUS sesame, sweet soy	14
46 kcal	

## LARGE PLATES

MUSHROOM TOBANYAKI assorted mushrooms, yuzu soy, garlic chips	19
631 kcal	
PLANTAIN MOQUECA okra, coconut milk, dendê oil, truffle fried rice	36
1298 kcal	

## NIGIRI & MAKI

KAPPA MAKI cucumber, truffle tofu crema, mustard cress	7
216 kcal	
OSHINKO MAKI pickled radish, shiso, sesame seeds	8
271 kcal	
AVOCADO MAKI sesame seeds and coriander cress	8
412 kcal	
VEGETABLE SASA avocado, asparagus, padron pepper, coriander, red onion, quinoa, soy paper	16
270 kcal	
SELECTION OF VEGGIE NIGIRI AND MAKI	15

## SIDES

JAPANESE STEAMED RICE	6	TENDERSTEM BROCCOLI	6
394 kcal		44 kcal	
AJI AMARILLO RICE	8	HERITAGE TOMATO SALAD	8
504 kcal		72 kcal	

According to the NHS, adults need around 2000 kcal a day.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

All prices include VAT. A discretionary 13.5% service charge will be added to the bill.

Corporate Chef John Um

Regional Executive Chef Lee Bull