

# VEGAN MENU

## APERITIVOS

EDAMAME sea salt and lime	6
PLANTAIN CHIPS aji amarillo	6

## SMALL PLATES

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

EGGPLANT sweet soy	11
ASPARAGUS sesame, sweet soy	14

## LARGE PLATES

MUSHROOM TOBANYAKI assorted mushrooms, yuzu soy, garlic chips	18
PLANTAIN MOQUECA okra, coconut milk, dendê oil, truffle fried rice	36

## NIGIRI & MAKI

VEGETABLE SASA avocado, asparagus, padron pepper, coriander, red onion, quinoa, soy paper	12
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
SELECTION OF VEGGIE NIGIRI AND MAKI	15

## SIDES

JAPANESE STEAMED RICE	5	TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	7	HERITAGE TOMATO SALAD	8

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