

# VEGAN MENU

## APERITIVOS

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

## 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

## ROBATA

EGGPLANT sweet soy	12
ASPARAGUS sesame, sweet soy	15
HERITAGE BEETS whipped tofu, dried miso	18

## LARGE PLATES

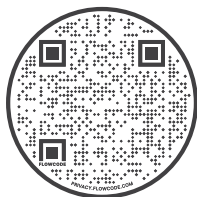
MUSHROOM TOBANYAKI assorted mushrooms, truffle, yuzu soy	21
PLANTAIN MOQUECA okra, coconut milk, dendê oil, truffle fried rice	36

## 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

## SIDES

JAPANESE STEAMED RICE	6	GRILLED TENDERSTEM BROCCOLI	6
AJI AMARILLO RICE	8	YUCA FRITA	10
BLACK TRUFFLE RICE	19	PERUVIAN CORN	9
		GREEN SALAD	9



According to the NHS, adults need around 2000 kcal a day.  
Scan the QR code to view calorie information.