

VEGAN MENU

APERITIVOS

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

SMALL PLATES

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| 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 |
| SEAWEED SALAD sesame, yuzu caviar | 14 |
| CRISPY VEGETABLE TAQUITOS avocado, radish, red onion, peppers, pickled shimeji mushrooms | 13 |
| JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind | 15 |

ROBATA

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| SWEET POTATO ANTICUCHOS ginger miso | 16 |
| EGGPLANT sweet soy | 14 |
| ASPARAGUS sesame, sweet soy | 16 |
| HERITAGE BEETS whipped tofu, dried miso | 18 |

LARGE PLATES

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

NIGIRI & MAKI

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| 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 |
| VEGGIE MAKI shibazuke, cucumber, avocado, sesame, sweet gourd spring onion, tempura flakes | 12 |

SIDES

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

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.

Corporate Chef John Um

Culinary Director Lee Bull