

# VEGAN MENU

## APERITIVOS

EDAMAME sea salt and lime	7
270 kcal	
SHISHITO grilled spicy pepper, sea salt, lime	9
71 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	
CORN SEVICHE white cusco corn, dried white and mixed cancha, lime, red onion	11
435 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, shishito 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