

# Yakinori

## Noodle ❀ Bento ❀ Sushi

# Vegetarian & Vegan Menu

### starters/sides

- 10 miso soup** (V) (V) 1.95  
traditional japanese soup, served with tofu, wakame and spring onion.
- 11 edamame** (V) (V) 4.50  
steamed edamame soybeans. served with sea salt and shichimi chilli.
- 12 wok-fried greens** (V) (V) 4.50  
stir-fried pak choi and broccoli, tossed with garlic and soy sauce.
- 13 kabocha pumpkin** (V) (V) 5.25  
japanese pumpkin croquettes coated in crispy panko breadcrumbs with tonkatsu sauce.
- 19 yasai tempura** (V) (V) 5.75  
sweet potato, broccoli, courgette, aubergine with tempura sauce.
- 24 yasai gyoza** (V) 5.99  
with honey chilli sauce.  
make this dish **vegan** (V), ask your server to swap honey chilli sauce to sweet chilli sauce.

### sushi

- nigiri 2 pcs**  
tamago nigiri (V) 2.75  
inari sweet tofu (V) (V) 2.75  
avocado nigiri (V) (V) 2.75
- temaki hand roll 1 pc**  
yasai vegetarian hand roll (V) (V) 3.00
- maki and futomaki roll 4 pcs**  
cucumber maki (V) (V) 2.25  
avocado maki (V) (V) 2.30  
mooli maki (V) (V) 2.25  
mango maki (V) (V) 2.25  
pumpkin maki (V) (V) 2.25

### sushi geta platter

- yasai geta** (V) 16.50  
inari parcel, avocado nigiri, tamago nigiri, yasai hand roll, cucumber maki, mango maki, avocado maki, kampyo maki, edamame (15 pcs).  
make this platter **vegan** (V), ask your server to swap tomago with extra inari parcel.

#### allergies and intolerances

if you have a food allergy, intolerance or sensitivity to eggs, milk, peanuts, tree nuts, sesame seeds, cereals containing gluten, soya, celery and celeriac, mustard, lupin, sulphur dioxide and sulphites. **please let your server know before ordering your food, they will be able to suggest the best dishes for you.**

our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that all our dishes are 100% free of these ingredients. **gluten free** options are available, please ask your server for details.

#### please note

our staff receive 100% of tips. (V) = vegetarian (V) = vegan

### main dishes

- teppanyaki**  
teppanyaki is a style of japanese cooking using a flat iron griddle to cook awesome dishes. choose **soba, udon** or **rice** noodle.
- 35 yasai teppanyaki** (V) (V) 9.99  
grill noodle in a yasai yaki sauce with golden tofu, green beans, broccoli, peppers, beansprouts, onion, spring onions, and garlic. sprinkled with fresh fried shallots and pickled ginger.
- bento box**  
a meal box with five compartments and each of them contain delightful surprise. with miso soup. a feast for the eyes and mouth.
- 41 kabocha pumpkin & tofu bento** (V) 12.25  
grilled fresh tofu and crispy fried pumpkin croquette, served with tonkatsu sauce, inari sushi, tamago, stir-fried greens and sticky rice.  
make this dish **vegan** (V), ask your server to swap tamago with cucumber maki.

### chilli noodles

choose from **soba, udon** or **rice** noodle.

- 60 yasai chilli** (V) (V) 9.99  
stir-fry noodle in a lemongrass green chilli sauce with golden tofu, courgettes, broccoli, green beans, mushroom, sweet peppers, ginger and garlic. garnished with fresh chilli.

### ramen

ramen is a hearty bowl of hot noodle soup filled with healthy goodness and tlc.

- 74 yasai ramen** (V) 10.50  
vegetable soup with ramen noodle, golden tofu, courgette, onions, broccoli, garlic and green beans. finished with fried shallots and spring onion.  
make this dish **vegan** (V), ask your server to swap ramen noodle with soba, udon or rice noodle.

### donburi

household favourite japanese cuisine. served in a bowl with japanese rice, topped with vegetables. served with miso soup.

- 90 yasai golden tofu don** (V) 9.75  
steamed white rice, stir-fried with egg, onion, mushrooms, green beans, peppers, peas, garlic and soya sauce with spring onion and mixed leaves.  
make this dish **vegan** (V), ask your server to remove egg from the fried rice.

### katsu curry

mild and fragrant thick curry.

- 102 pumpkin katsu** (V) (V) 9.50  
**103 yasai katsu** (V) (V) 9.99  
courgette, aubergine, sweet potato and broccoli coated in golden crispy panko breadcrumb, served with japanese curry, salad and sticky rice.

### kokonatsu curry

spicy, creamy coconut based curry.

- 105 yasai kokonatsu** (V) (V) 10.50  
spicy coconut curry made with green curry paste, lemongrass, galangal, ginger, spinach, garlic and onion, with golden tofu, courgette, peppers, onion, broccoli and bean sprouts. served with sticky rice.

### salad

- 113 tofu & avocado** (V) (V) 8.25  
fresh firm tofu in sunomono dressing, served with avocado, julienne carrots, mooli, and mixed leaves. finished with spring onion and mixed seaweed.

### extras (V) (V)

- 120 steamed rice** 2.00  
**121 plain noodle** 2.50  
**122 chillies** 1.00  
**124 japanese pickles** 1.00

### dessert

- sorbet** (V) 4.50  
three scoops, ask your server for flavours available.

