
vegetarian & vegan menu



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. 🌱 = vegetarian 🌿 = vegan

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.
- 18 yasai tempura** (V) (V) 5.75
sweet potato, broccoli, courgette
and aubergine.
- 24 yasai gyoza** (V) (V) 5.99
five steamed and grilled japanese
dumplings with gyoza sauce.



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sushi

- nigiri 2 pcs**
- tamago (V) 2.75
- inari sweet tofu (V) (V) 2.75
- avocado (V) (V) 2.75
- temaki hand roll 1 pc**
- yasai vegetarian (V) (V) 3.50
- maki 4 pcs**
- cucumber (V) (V) 2.25
- avocado (V) (V) 2.50

sushi geta platter

- yasai geta** (V) 16.75
inari parcel, avocado nigiri,
tamago nigiri, yasai hand roll,
cucumber maki, avocado maki,
edamame (15 pcs).
make this platter **vegan** (V), ask your
server to swap tamago nigiri for extra
inari parcel.

extras (V) (V)

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

main dishes

katsu curry

mild and fragrant thick curry.

- 102 pumpkin katsu** (V) (V) 9.95
- 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.



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60

chilli noodles

choose 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, sweet peppers,
ginger and garlic. garnished with
fresh chilli.

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) (V) 12.99
stir fried golden tofu and crispy fried
pumpkin croquette, served with
tonkatsu sauce, inari sushi, tamago
sushi, stir-fried greens, japanese pickles
and sticky rice.

teppanyaki

teppanyaki is a style of japanese
cooking using a flat iron griddle to
cook awesome dishes with your
choice of noodle. choose soba,
udon or rice noodle.

- 35 yasai teppanyaki** (V) (V) 9.99
noodles in a yasai yaki sauce with
golden tofu, green beans, broccoli,
peppers, beansprouts, onion, spring
onions and garlic. sprinkled with fried
shallots, pickled ginger and sesame seeds.

kokonatsu curry

spicy, creamy coconut based curry.

- 105 yasai kokonatsu** (V) (V) 10.95
spicy coconut curry made with green
curry paste, lemongrass, ginger,
spinach, green chilli, garlic and onion,
with golden tofu, courgette, peppers,
onion, broccoli and bean sprouts.
served with sticky rice.

dessert

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

ramen

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

- 74 yasai ramen** (V) (V) 10.75
vegetable soup with ramen or udon
noodle, golden tofu, courgette, onions,
broccoli, garlic and green beans.
finished with fried shallots and spring
onion.

donburi

a japanese household favourite.
served in a bowl with japanese rice,
topped with vegetables, meat or
fish and served with miso soup.

- 90 yasai golden tofu don** (V) 9.99
steamed white rice, stir-fried with egg,
onion, 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.

salad

- 113 tofu & avocado** (V) (V) 8.99
fresh firm tofu in japanese
dressing, served with avocado, julienne carrots,
mooli, and mixed leaves. finished with
spring onion and mixed seaweed.



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