

VEGAN SNACKS

RENKON CHIPS

Sesame crusted Lotus roots crisps
w/ aonori seaweed salt

KYURI TATAKI

Cucumber pickles w/ sesame oil, soy & vinegar

KIMCHI

Homemade fermented nappa cabbages

EDAMAME PEPERONCINO

Edamame sauteed w/ garlic and chilli

£3 each or 4 for £10

OKONOMIYAKI

HIROSHIMA STYLE OKONOMIYAKI BY CHEF FUMIO TANGA

“There are a few different okonomiyaki styles in different regions in Japan. The most popular and well-known one worldwide is the Osaka-style, which is a more doughy pancake where all the ingredients are mixed into the batter. Hiroshima-style on the other hand is more layered, starting with a thin crepe, house made dried fish mix (except vegetarian okonomiyaki of course), loads of vitamin K boosting cabbages, beanshoots, pork belly, egg noodles, an omelette with sauce, (mayo) and scallions on top”.

Pork, Kimchi & Cheddar **£12**

Mochi Rice Cakes, Crisps & Mentaiko Mayo **£12**

Stewed Beef & Jalapeno **£13**

Squid & Prawn **£14**

Natto Beans, Okra And Shiso **£12 (V)***

Miso Tofu Steak, Cress & Scallion Oil **£12 (V)***

*Vegan version can be made with udon noodles instead of egg noodles, no mayo and no omelette.

(UN)CLASSICS

CAULIFLOWER AGE

Lotus roots crisps w/ aonori seaweed salt Sesame panko crusted deep fried cauliflower w/ miso tahini dip (Vg) **£5**

VEGAN GYOZA

Gyoza dumpling w/ shiitake, nira, peanuts*, water chestnut & shiso (Vg) **£6**

ERINGI HOREN

Shio Koji marinated eringi mushroom and spinach w/ yuzukosho cream (V) **£7**

UME SHISO IWASHI

Tempura sardines w/ sour plum, shiso leaves, shichimi salt **£6**

ANGRY WINGS

Chicken wings with scotch bonnet, aonori, honey & ponzu sauce **£6**

JAPANESE TACOS

Tuna, avocado, wasabi mayo and micro herbs on crispy gyoza skin **£7**

KAKI FRY

Panko deep fried oysters w/ Worcestershire and yuzu tartare **£7.50**

DESSERTS

JAPANESE PAVLOVA

Grilled perssimon, yuzu curd, whipped cream and meringue

£4.50



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