

## Vegan Menu

|            |   |    |
|------------|---|----|
| Small Eats | Lemon and shichimi sea salt edamame   | 9  |
|            | Avocado tartar, rice crisp, Tonburi, radish and tempura fried shiso               | 14 |
|            | Courgette tataki with truffle ponzo   | 12 |
|            | Salad of French beans, fresh basil and aged balsamic                              | 11 |
| Signatures | Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil                  | 15 |
|            | Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale | 16 |
|            | Kohlrabi salad with crispy leeks and white Goma dressing                          | 10 |
|            | Roasted aubergine with Goma glaze   | 16 |
|            | Chargrilled cabbage steak in jalapeño truffle dressing                            | 13 |
| Desserts   | Kudamono  | 10 |
|            | Exotic fruits with blackcurrant sorbet  |    |

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.