

# VEGETARIAN TASTING MENU

## SUSHI & SASHIMI SALADS

### **Daikon salad red peppers**

chives, miso balsamic dressing

### **Vegetarian maki roll of the day**

chef selection

### **Japanese mushrooms handroll**

shiso, quinoa, truffle mayo

## SMALL DISHES

### **Bahn trang rice paper rolls**

pomelo, mango, green nam jim sauce

### **Vegetable gyoza (v)**

Kaboucha puree, aji amarillo (2 pieces)

### **Market vegetable tempura**

## MAIN DISHES

### **Cabbage steak**

Peruvian corn, polenta, sautéed carrots

### **Mushroom hot pot**

shiitake, nameko, button, enoki, shimeji, poached egg

## DESSERT PLATTER

**£35.00 per person (min 2 people)**

**An optional 12.5% service charge will be added to your bill.**

If you suffer from any allergens or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff (v) **Vegetarian** (s) **Spicy** (n) **Nuts**