

VEGETARIAN MENU

Sushi

Each *sushi* comes with *miso* soup which made from fish stock.

Vege-Kappa *maki* ¥670
Cucumber roll, comes with *wasabi*(inside)

Vege-Natto *maki* ¥670
Fermented soybeans roll

Vege-Ume *maki* ¥670
Japanese *ume* plum and perilla-leaf roll

Vege-Shinko *maki* ¥670
Pickled radish roll

Vege-Nori *maki* ¥620
Gourd shavings roll

Vege-Inari ¥570
Wrapped *sushi* rice with cooked fried *tofu*

Vege-Nori&Inari ¥620
Nori maki & *Inari*



Noodles

If you can eat **soup made from fish stock and honey**,
you can eat ***soba* and *udon* noodle**.

Look at main menu.

Please make sure to order “Vege-□□”,and we will remove topping of fish

If you can eat **soup made from pork & chicken stock**,
you can eat ***Ramen* noodle**.

Look at main menu.

Please make sure to order “Vege-□□”,and we will remove topping of meat and fish

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A la carte

<i>Vege-yasai itame</i>	¥520
Stir-fried cabbage, carott, onion and green pepper	
<i>Vege-hiyayakko</i>	¥310
<i>Tofu</i> topped with leek	
<i>Edamame</i>	¥310
Green soy beans	
<i>Morokyu</i>	¥400
Cucumber with <i>miso</i>	
<i>Vege-Yudofu</i>	¥600
Boiled <i>tofu</i> , leek and mushroom with citrus seasoned soy source	
<i>Vege-daikon</i> salad	¥420
Japanese radish salad with citrus seasoned soy source	
<i>Vege-small salad</i>	¥260
Salad with citrus seasoned soy source	
<i>Vege-tempura</i>	¥830
Deep fried batter with pumpkin, eggplant , mushroom and so on	
Rice(medium)	¥260
Rice(small)	¥160

