

# VEGETARIAN MENU

## Sushi

Vege-Kappa maki            ¥780  
Cucumber roll, comes with *wasabi*(inside)

Vege-Natto maki            ¥780  
Fermented soybeans roll

Vege-Ume maki            ¥780  
Japanese *ume* plum and perilla-leaf roll

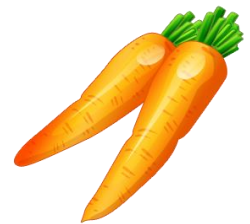
Vege-Nori maki            ¥730  
Gourd shavings roll

Vege-Inari                    ¥670  
Wrapped *sushi* rice with cooked fried *tofu*

Vege-Nori&Inari            ¥750  
*Nori maki* & *Inari*



Kappa maki



## Noodles

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

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* noodles**.

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>	¥620
Stir-fried cabbage, carott, onion and green pepper	
<i>Vege-hiyayakko</i>	¥370
<i>Tofu</i> topped with leek	
<i>Edamame</i>	¥470
Green soy beans	
<i>Morokyu</i>	¥450
Cucumber with <i>miso</i>	
<i>Vege-Yudofu</i>	¥710
Boiled <i>tofu</i> , leek and mushroom with citrus seasoned soy source	
<i>Vege-daikon</i> salad	¥620
Japanese radish salad with citrus seasoned soy source	
<i>Vege-small</i> salad	¥350
Salad with citrus seasoned soy source	
<i>Vege-tempura</i>	¥900
Deep fried batter with pumpkin, eggplant , mushroom and so on	
Rice(medium)	¥310
Rice(small)	¥200

