



4 Kinds of Seasonal Omakase Assortment

Hijiki, Edamame, Kimpira, Kaiso Salad, Oshinko, Spinach Oshitashi, Lotus Root

Appetizers (cold)

Wakame and Walnut marinated with Amaranth
Kabocha Squash Salad with Tofu mayonnaise

Appetizers (hot)

Deep Fried Koya Tofu, *Kuruma fu and Nori *wheat protein
Baked Stuffed Shiitake Mushroom with Shrimp
Cubed Tofu with Vegetable Kuzu Stew

Entrée

Braised Scallop with Tofu Cream Sauce
Fisherman's Pocket
Wild Salmon with Red Wine Teriyaki Sauce
Vegetable Tofu Cheese Ravioli
Seitan Cutlet with Italian Miso Sauce
Chick Pea Croquette with Tofu Tartar
Tempe with Mushroom Gravy

Soup

Caramelised Onion Mushroom Soup
Creamy Kabocha Squash Soup
Seasonal Vegetable Miso Soup

Rice

Mushroom Creamy Brown Rice Risotto
Seasonal Takikomi Brown Rice
Brown Rice with Gomashio

Dessert

Tofu Cheese Cake with Blueberry Sauce
Green Tea Pudding
Seasonal Berries Cobbler with Tofu Whip Cream

7 course dinner \$170 per person
Service charge and tax are not included