

33.0 vegetarian set menu or 38.0 includes dessert

beverage choice of one of the following drinks

fresh juice

a small fresh juice from our selection

bottled soft drink

your choice of one of our bottled soft drinks

lemon iced tea

a glass of refreshing home made lemon iced tea

wine

one small glass of house chardonnay, shiraz cabernet or sparkling wine

† green tea available on request

side dish choice of one of the following sides

yasai gyoza

five deep fried vegetable dumplings filled with cabbage, carrot, water chestnut, onion, celery and chinese leaf served with a chilli, garlic and soy sauce

wok tossed asian greens

stir-fried asian greens in soy and ginger

yasai yakitori

three skewers of grilled mushroom, capsicum, zucchini and spring onion coated in yakitori sauce

raw salad

a combination of mixed leaves, carrot, spring and red onions and cucumber. garnished with fried shallots

edamame choose sprinkled with salt, or garlic and chilli

freshly steamed green soya beans. the perfect complement with drinks. hold up to your mouth and squeeze the succulent beans from the pod

sweet potato kusabi

hand-cut chips served with basil and wasabi mayonnaise

main choice of one of the following mains

moyashi soba

wholemeal noodles in a vegetarian soup topped with zucchini, snow peas, mushrooms, beansprouts, garlic, leeks and fried tofu. garnished with spring onions

yasai yaki soba

teppan-fried wholemeal noodles with egg, white and spring onions, garlic, mushrooms, butternut pumpkin, green and red capsicum and beansprouts. garnished with mixed sesame seeds, fried shallots, pickled ginger and spicy coriander vinegar

yasai cha han

stir-fried jasmine rice with fried tofu and butternut pumpkin. tossed with egg, snow peas, sweetcorn, mushrooms and spring onions accompanied with a bowl of vegetarian miso soup and pickles

yasai katsu curry

slices of sweet potato, eggplant, zucchini and butternut pumpkin deep fried in crispy panko breadcrumbs, served with a light curry sauce and japanese-style rice. garnished with mixed leaves and red pickles

otsunaaji avocado salad

avocado, aniseed and ginger stir-fried with caramelised red onions, sweet potato, red chillies, eggplant, mint and red capsicum in a coriander, lime and soy dressing. served on a bed of baby spinach and chinese cabbage. garnished with fried shallots

spicy yasai itame

fried tofu with red chillies, zucchini, broccoli, red onions, mint, basil, coriander, ginger, garlic and a wedge of lime. served on steamed jasmine rice

dessert choice of one of the following desserts

fruit katsu

a delightful combination of crispy breaded seasonal fruit deep fried with coconut ice cream. served with a honey and ginger sauce

2 scoops of ice cream or sorbet

check with your server for the flavour of the day