

# VEGAN MENU – 2019 MAY

¥ 12,000 (Prices are subject to 10% service charge and 8% tax.)

Without any of animal foods including cow milk, egg, honey and dry bonito fish stock.

## Green Smoothy

with green vegetables, orange and white miso.

Mix its fresh in a blender and added a petit flavor of white miso.

Vegetable first will tune up your system in a healthy way.

## Early Summer Vegetables and Sun Dried Foods in a Kudzu Sauce

With Japanese pepper leaves and ginger

Boiled green asparagus and red paprika in a kelp stock and mix with sun dried shiitake mushroom and roasted soy beans with Daitokuji Temple Natto flavor.

## Homemade Sashimi Konnyaku with Fuki Miso

Kuki's Fuki Miso is made by Japanese butterbur sprout and three years matured red miso.

## Deep Fried Homemade Goma Tofu in Sawani Style

Knead the sesame paste and kudzu powder with a strong kelp stock and deep fried.

Dress with carrot and burdock root with flavor vegetable in a soup bowl.

## Malted Salt Tofu with Hanaho

Tofu made with strong tofu milk and malted salt which brings the sweetness of tofu milk.

## Yomogi Fu / Awa-Fu / Grilled Broad Beans

Oil fried mugwort wheat gluten cake with dengaku miso paste and foxtail millet Cake with Japanese red pepper soy sauce

Grilled broad beans in pod with salt made by burning seaweed.

Enjoy the sweetness of beans itself simply..

## Steam Roasting Spring Cabbage Kenchin Style

in Herbal Flavor with Olive Oil Miso Dressing

Mix wood ear, lily bulb, yam with tofu roll in cabbage and steam roasting with herbs.

## KUKI's Blended Steamed Rice

Miso Soup with three years matured red miso

Japanese NUKAZUKE Pickles

pickled in one century acupuncture rice bran bed

## Dessert

Diced agar jelly with runner beans and red bean paste

Poured with plum syrup and brown sugar syrup

Thank You!

Shota Satoh