

VEGAN MENU – November, 2020

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

Pureed Soup of Cauliflower

Simmered Cauliflower with kelp dashi, Ground it seasoned and mixed with white miso.

Sashimi Konjac

Original sashimi konjac seasoned plum pulp sauce, Sesame miso and Sansho miso.

Lotus Root and Yuba Dumpling

Grated and minced lotus root, and creamy fresh yuba dumpling seasoned with white miso.

White miso enhances the original flavor of lotus root.

Goma-Dofu with Kelp Dashi Sauce

Crushed and pasted sesame seeds boiled in water and chilled like tofu.

Topped with “Hanaho” flower of Japanese herb

Fried Vegetable meat cake

Oats-based vegetable meat from Finland

Original sauce mixed aged miso and 17 kinds of spice, vegetable and fruit

Refreshment – Dark Roasted Tea Granite

One-Pot Dish of “Clear Red Miso Soup”

Fried wheat gluten cake, tofu and seasonal vegetables,
served with clear red miso and roasted soybean dashi soup.

Seasonal Shiraae Dish

Fresh wood ear mushrooms preserved in house Ponzu sauce,
Original konjac and persimmon dressed with soybean curd, white sesame and soybean paste.

Rice Served in Wooden Tub

Today’s rice is “Koshihikari” from Iiyama, Nagano prefecture.

Cooked in the earthenware pot.

Served in a wooden container that releases excess moisture and enriches the sweetness of the rice.

Red Miso Soup

Two-year aged miso ‘Hana’ with premium kelp dashi.

Koji Pickles

Tsukudani Kombu

Chef’s Sweet

Agar Cake of sake lees

Runner beans simmered with mirin.