

VEGAN SNACKS

RENKON CHIPS

Lotus roots crisps w/ anonori seaweed salt

KYURI TATAKI

Cucumber pickles w/ sesame oil, soy & vinegar

KIMCHI

Homemade fermented daikon raddish

EDAMAME PEPERONCINO

Edamame sauteed w/ garlic and chilli

£3 each or 4 for £10

OKONOMIYAKI

HIROSHIMA STYLE OKONOMIYAKI BY CHEF FUMIO TANGA

"There are a few different okonomiyaki styles in different regions in Japan. The most popular and well-known one worldwide is the Osaka-style, which is a more doughy pancake where all the ingredients are mixed into the batter. Hiroshima-style on the other hand is more layered, starting with a thin crepe, house made dried fish mix (except vegetarian okonomiyaki of course), loads of vitamin K boosting cabbages, beanshoots, egg noodles, an omelette with sauce, (mayo) and scallions on top". Fumio Tanga 2017

Pork, Kimchi & Cheddar **£12.5**

Squid & Prawn **£14**

Jalapeño salsa, spiced black beans & sweet corn **£12 (V)***

*Vegan version can be made with udon noodles instead of egg noodles, no mayo and no omelette.

(UN)CLASSICS

CAULIFLOWER AGE

Sesame panko crusted deep fried cauliflower w/ miso tahini dip (Vg) **£5**

VEGAN GYOZA

Gyoza dumpling w/ shiitake, nira, peanuts*, water chestnut & shiso (Vg) **£6.5**

ERINGI HOREN

Shio Koji marinated eringi mushroom and spinach w/ yuzukosho cream (V) **£7**

SABA NANBAN

Pickled mackerel, carrots, onions & celery **£6.5**

ANGRY WINGS

Chicken wings with scotch bonnet, anonori, honey & ponzu sauce **£6**

JAPANESE TACOS

Tuna, avocado, wasabi mayo and micro herbs on crispy gyoza skin **£7**

KAKIAGE TEMPURA

Prawns, kimchi, sweetcorn and scallions tempura with grated mooli **£8**

COLD NOODLES

Fried vegan gyoza, cucumber, daikon pickles, rice noodles w/chilli oil and shiso dressing (Vg) **£10**

DESSERTS

Shiso granita, apple pannacotta and crushed meringue **£5.5**



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