

# VEGAN SNACKS

## RENKON CHIPS

Lotus roots crisps w/ aonori 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, pork belly, egg noodles, an omelette with sauce, (mayo) and scallions on top".

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Pork, Kimchi & Cheddar **£12**

Stewed Beef & Jalapeno **£13**

Squid & Prawn **£14**

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

Miso Tofu Steak, Cress & Scallion Oil **£12 (V)\***

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\*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**

## ERINGI HOREN

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

## UME SHISO IWASHI

Tempura sardines w/ sour plum, shiso leaves, shichimi salt **£6**

## ANGRY WINGS

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

## JAPANESE TACOS

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

## KAKI FRY

Panko deep fried oysters w/ Worcestershire and yuzu tartare **£7.50**

## JAPANESE POTATO SALAD

Classic Japanese potato salad w/ crispy bacon and rocket **£6**

# DESSERTS

## JAPANESE PAVLOVA

Grilled mango, yuzu curd, whipped cream and meringue

**£4.50**



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