

Kaiseki Vegan - 15th October 2015

- Tsukidashi:** * turnip and rettich in ama-zu
* hatchomisosoup w/ tofu, buttonmushroom, enoki, okra and purple laver
* baked sweetpotatoe with sweet shiitakesoydressing and sesame seeds

- Sashimi:** * mixed cut vegetables
- dips: white miso, red miso, garlictofu, ponzu w/ ground sesame seeds
- powders: shichimi, sugarkelp
* rice with chestnuts
* julienned konbu cooked in sakesoyreduction

- Tsukidashi:** * seaweedsalad with cucumber and sesame seeds (winged kelp, wakame, thong weed and dulce)
* hijikisalat with tofu, shiitake and carrot

- Sushi:** * assortert nigiri -
- red and yellow grilled bell peppers
- aspargues w/ minced red onion
- pan fried king oyster mushroom w/ spicy pickled shisoleaves
- okra w/ hatcomisodressing
* uramaki w/ grilled fennel, cucumber, bell peppers and rocket and ground sesame seeds
* uramaki w/ aspargues, cucumber, pickled spicy shisoleaves
* hosomaki w/ bell peppers and aspargues

- Tsukidashi:** * asparguesbeans w/ hatchomiso dressing
* spinach with seasamedressing

- Yakimono:** * panfried tofu w/ 3 x misodressing (lemon, red onion, macha)
* deep fried squasflower
* panfried shiitake, buttonmushroom, king oyster and enoki with sansho pepper
* deep fried tofu with spring onion in lemonsoy

- Desa-ru:** * fresh cut fruits