

Kaiseki Vegan - 18th of February 2016

- Tsukidashi:**
- * Goma dofu (tofu lookalike made with kuzu and sesame seeds)
 - * Thin slices of daikon in vinegared dressing with chili and konbu
 - * Shiitake stock flavoured with hatchomiso and kasu. Tofu, spring onion, red laver, burned fennel and enoki.
 - * Spinach and shiitake in citrus dressing
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- Sashimi:**
- * Mixed vegetables. Bell peppers, carrots, daikon, squash, beetroot chips, cucumber.
 - dips: red miso, garlicky tofu, ponzu w/ sesame seeds, shiso dressing
 - * Kasu pickled rettich, carrot and fennel
 - * Rice w/ sugarkelp and sesame seeds
 - * Julienned konbu w/ ground sesame seeds (goma konbu)
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- Tsukidashi:**
- * Seaweed salad w/ cucumber and sesame seeds (winged kelp, wakame, red laver and dulce)
 - * Hijikis salad with tofu, shiitake and carrot
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- Sushi:**
- * Assorted nigiri – bell peppers, avocado, shiitake, inari
 - * Uramaki w/ grilled fennel, inari, shiitake and cucumber with ground sesame seeds
 - * Hosomaki w/ bell peppers and avocado – hosomaki w/ bell peppers, squash and shiitake
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- Tsukidashi:**
- * Spinach w/ sesame dressing
 - * Asparagus w/ walnut miso dressing
 - * Simmered okra in sake soy sauce
 - * Soba
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- * Hokkaido pumpkin with thong weed cooked in shiitake stock
 - * Panfried tofu with lemon miso

- Yakimono:**
- * Baked sweet potato w/ sweet shiitake teriyaki and sesame seeds
 - * Water chestnuts on nori flakes
 - * Panfried mushrooms w/ sansho pepper
 - * Tofu steak w/ black and white sesame seeds
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- Desa-ru:**
- * Fresh cut fruits
 - * Mochi in black sesame paste