

KYOTO
In collaboration with
VEGAN IN IRELAND

The Art of Vegan Sushi by Chef Kwong Yew Liew
◆ January 5th, 2019 ◆

Soup Starter

Tom Kha

Shitake mushroom, asparagus, onion, cherry tomatoes, enoki and coriander in coconut milk
or

Miso Soup

Tofu, wakame, asparagus, shitake mushroom and enoki in miso

Salad Second

Sunomono

Citrus salad of cucumber, wakame, carrot and daikon, topped with renkon chips
and

Hiyashi Wafu

Soba noodle salad in apple and onion dressing

Sushi Platter Main

Rice Inari (1 piece)

Avocado Nigiri (1 piece), Kampyo Nigiri (1 piece)

Spicy Tofu Gunkan (2 pieces)

Mango & Red Rice Uramaki with asparagus, Oshinko and carrot, topped with mango (2 pieces)

Yasai Futomaki with Inari, avocado, cucumber, Oshinko and Kampyo (2 pieces)

Fried Roll with Shitaki, avocado, and sweet potato in tempura (2 pieces)

Onigirazu Sushi Sandwich with sweet potato, avocado, and beetroot (1 piece)

Sweet

Tempura Ice Cream