



*For all vegetable lovers, vegetarians and vegans.*

*Japanese Shojin Inspired*  
*Five Course Cuisine*  
*for two for \$78.*

**SHOJIN SALAD**

*Tofu, mini tomatoes, fresh leaves, beautifully seasoned brown rice, with extra virgin olive oil and onion sauce and crunchy fried brown rice, nori, lotus root chips on top.*

**MISO SOUP**

*Kombu kelp dashi, with little rice cracker and hint of extra virgin olive oil. Yummy miso!*

**VEGETABLE GYOZAS**

*Mashed peas, potato noodles and garlic wrapped in homemade special pastry. Crispy and fluffy,*

**VEGAN MEAT SKEWERS**

*Homemade vegan meat made of tofu and mashed potatoes, comes with edamame, vegan teriyaki sauce and vegan aioli sauce on top.*

**~MAIN~**

**SHOJIN MIXED VEGETABLE TEMPURA**

*Seasonal vegetable tempura served with special tempura sauce, OR*

**STIR FRIED BROCCOLI WITH MUSHROOM**

*With chilli, scattered homemade sweet and sour sauce on top.*

■ Double main dishes are available for additional \$10