

# **VEGAN BRUNCH**

Available on weekends only Saturday 12pm - 2.45pm & Sunday 12pm - 2.45pm

Brunch menu | 45 per person
Including free-flowing non-alcoholic cocktails | 65 per person
Including free-flowing house red & white wine & beer | 75 per person
Including free-flowing cocktails & bubbles | 85 per person
Including free-flowing Pommery Brut Royal Champagne & cocktails | 105 per person

Free-flow drinks for 90 minutes.

### BEVERAGE SELECTION

Prosecco

### Cocktails

## **Bramble Fizz**

Tanqueray gin, lemon juice, Crème de mûre, sugar syrup & Fever-Tree soda water **Kyoto Secret** 

Ketel One vodka, passionfruit puree, Passoa, vanilla syrup, Prosecco

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate. A 13.5% discretionary service charge will be added to the final bill. All items subject to availability. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens.

**v** - vegetarian **vg** - vegan

Key to allergens: C - cereals containing gluten, CE - celery and celeriac, CR - crustaceans, E - eggs, F - fish, L - lupin, P - peanuts, M - milk, MO - molluscs, MU - mustard, N - nuts, S - soya beans, SE - sesame, SU - sulphur dioxide

## **STARTERS**

Please select one

枝豆

Edamame | s

味噌汁

Miso soup | S

季節の野菜天婦羅

Vegetable tempura with truffle ponzu mayonnaise | C, S

ほうれん草 胡麻和え

Spinach salad, toasted sesame & Goma dressing | S, SE

茄子田楽

Japanese aubergine with green chilli miso & crunchy genmai  $\mid$  **s** 

焼き茄子 ピリ辛味噌

Wild seaweed salad with ponzu | S, SE

寿司盛り合わせ

Vegan sushi platter | S

# MAINS

Please select one

手作り 抹茶そば

Matcha green tea soba noodles, edamame, Japanese mushrooms, onion teriyaki | C, S

豆腐 陶板焼き

Tofu kara age, glazed with coriander chilli miso | c, s

All mains are accompanied with rice & Japanese seasonal salad

## **DESSERT**

デザート盛り合わせ

Dessert platter | C, N, SE