

APPETIZERS		Sustil		MAIN COURSES	
EDAMAME BEANS STEAMED & SERVED WITH SEA SALT	3.5	URAMAKI (4 PCS - INSIDE OUT SUSHI ROLLI)		YELLOW VEGETABLE CURRY X	14
		YASAI ROLL X 5 AVOCADO, CUCUMBER, CARROT &	5	AUBERGINE, COURGETTE, PEPPERS, SERVED WITH STEAMED RICE	
CHILLI EDAMAME BEANS 4 STEAMED & SERVED WITH CHILLI SAUCE		ASPARAGUS			12
GRILLED PITA BREADS WITH WASABI & CHIC PEA DIP	4.5	MAKI (3PCS - VEGETABLES WRAPPED WITH RICE IN NORI)		PEPPER ROBATA SHIITAKE MUSHROOM, PEPPER, COURGETTE, MARINATED IN GARLIC &	
STARTERS		AVOCADO	4 3	GINGER SERVED WITH MISO VEGETABLES AND STEAMED RICE	5
TEMPURA VEGETABLES CRISPY FRIED VEGETABLES WITH MISO MAYO	5.5		3 3	VEGETABLE STIR FRY RAMEN NOODLES PEPPERS COURGETTE AUBERGINE SHIITAKE MUSHROOM TENDE STEM BROCCOLI	
		TEMAKI (HAND ROLLED CONE-SHAPED NORI)			R
MUSHROOM & PEPPER SHIITAKE MUSHROOM, PEPPER & COURGETTE SKEWERS, MARINATED IN GARLIC & GINGER	6	AVOCADO	4 3	VEGETABLE FRIED RICE	10
			3 3	PEPPERS, CHILLI, SPRING ONION, CORIANDER, SWEET SOY & KIMCHI	
VEGETABLE TACO (2PCS) CUCUMBER, ASPARAGUS, CARROT & AVOCADO WITH WASABI MAYO	6	GUNKAN (2PCS - BALLED RICE WRAPPED		SIDES	
		WITH NORI)	.	SALT & PEPPER SWEET POTATO FRIES	4
			3	CHILLI & GARLIC FRIES MAC & CHEESE	4 5
			3	WHITE TRUFFLE MAC & CHEESE	6
		ASPARAGUS	3	STEAMED RICE RAMEN NOODLES, LIME & HONEY	3
		NIGIRI (2PCS - BALLED RICE WITH TOPPINGS))	MISO MIXED VEGETABLES WAKAME SALAD	4 5
		· · ·	4	WHITE TRUFFLE OIL	2
			3	GREEN CURRY SAUCE YELLOW CURRY SAUCE	2
			3	KATSU CURRY SAUCE KIMCHI MAYO	2