



BENTO

BENTO COMES WITH Fresh SASHIMI (Raw fish),

🌿 Goma-ae GREENS and 🌿 Spicy WAKAME SALAD (No spicy wakame on request)

1. Choose ONE MAIN dish from the followings,

- **Sushi** (Nigiri of salmon, Aburi-salmon, tuna, Today's fish, prawn) 25.50
* salmon only is available upon request (3pcs salmon, 2pcs Aburi-salmon)
- **Grilled Salmon Sushi** w Wasabi Mayo 24.50
- **Teriyaki, (grilled)** Chicken 22.50 / Salmon 24.50
- **Karaage Chicken, (Deep-fried)** 22.50
- **Chicken Katsu** (Panko crumbed) w Katsu sauce 22.50
- 🌿 **Teriyaki Tofu (organic)** 22.00

< When you like to create 🌿 PLANT-BASE (vegan) BENTO,

Please ask us the option instead of sashimi.>

2. Choose from,

🌿 Veggie Tempura OR 🌿 Miso soup

ALL dishes are free from gluten & dairy

🌿 This marked dish is plant base for matching Vegan diet.



Curry

Japanese style healthy Curry & Rice

🌿 Plain 14.50 🌿 Organic Tofu 18.50

Karaage Chicken 19.50

Katsu (Panko crumbed) Chicken 19.50

Grilled salmon 20.50

UDON



NAGOYA-style "KISHIMEN" UDON noodle soup

🌿 Plain UDON soup 14.50

🌿 Veggie tempura 19.50

- Grilled Chicken 20.50

- Prawn tempura 22.50

ALL dishes are free from gluten & dairy

🌿 This marked dish is plant base for matching Vegan diet.



RAMEN

🍃 **TOFU Goma-Miso ramen** 豆腐胡麻味噌らーめん 22.00

Miso flavored vegetable soup, tofu, Veggies in sesame-miso sauce & more veggies

Additional egg(s) is available for vegetarian diet.

- **SALMON Miso ramen** 鮭味噌らーめん 24.50

Red miso flavored seafood broth, grilled Salmon, Egg & Veggies.

- **Chicken SHIO ramen** 鶏の塩らーめん 22.50

Creamy thick chicken soup, Natural Sea salt flavored, seared Chicken Chashu, Egg & Veggies.

- **TOKYO chicken ramen** 東京チキンらーめん 22.50

Wafu kitchen's Signature ramen Tokyo Ramen classic,

Clear thin chicken soup, Tamari soy flavored, seared Chicken Chashu, Egg & Veggies.

🍃 **TOFU Spicy miso men** 豆腐ジャージャー麺 20.00

Rich spicy red-miso sauce and seasonal veggies on noodle * NO-SOUPY style



Additional egg(s) is available for vegetarian diet.

- **SALMON Spicy miso men** 鮭ジャージャー麺 22.00

Rich spicy red miso sauce and salmon and seasonal veggies on noodle * NO-SOUPY style

Extra toppings 4 pcs Seared Chicken Chashu 6.50 1/2 egg (fee range) 2.20

🍃 spicy Wakame 1.80 🍃 bean sprout 1.50 🍃 shallots 1.50

ALL dishes are free from gluten & dairy

🍃 This marked dish is plant base for matching Vegan diet.

SASHIMI

SMALL SASHIMI(assorted) 6pcs 10.50 * SALMON only is available upon request

Large SASHIMI(assorted) 16pcs 24.50 * SALMON only is available upon request

SUSHI



Mini roll 6.80

8peices/serving

Choose from : 🥑 Avocado / 🥒 Cucumber / Salmon(raw) / Tuna (raw)

Inside out roll 7.80

8peices/serving

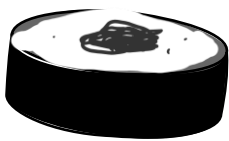


Choose from: 🥑 Avocado Cucumber /

Avocado Salmon (raw) / Avocado Tuna (raw) / Spicy Tuna (raw)

Large roll

4peices/serving



Teriyaki Chicken & avocado 10.00

Grilled Salmon & cucumber 10.50

Cooked tuna mayo & avocado 10.50



- Assorted NIGIRI Sushi

14.50 / 5pcs

(salmon, Aburi-salmon, tuna, today's fish, prawn) Salmon only is available upon request.

- Sushi Bowl (Kaisen-don, Chirashi)

23.50



Salmon only is available upon request.

ALL dishes are free from gluten & dairy



This marked dish is plant base for matching Vegan diet.

CRUNCH SALAD

Shredded fresh veggies with Tamari Soy dressing.

*We also can change to rice & teriyaki sauce instead of salad.

🍃 Tofu (organic)	12.50	*Grilled Chicken	16.50
*Grilled salmon	16.50	Cooked Tuna mayo	16.50

SIDE DISHES

- 🍃 Veggies tempura (vegan) 4.50/pc
- 🍃 Prawn tempura 12.50/2pcs
- 🍃 Karaage chicken 6.50/5pcs
- 🍃 Chicken Katsu 11.50/pc
- 🍃 Goma-de Greens 5.00
- 🍃 Miso eggplant 5.00
- 🍃 Spicy Wakame salad 5.00
- 🍃 Wakame (seaweed) salad 5.00
- 🍃 EDAMAME 5.00
- 🍃 Daily choice of seasonal side dish 5.00
- 🍃 MISO SOUP 4.50
- 🍃 Rice 3.00

ALL dishes are free from gluten & dairy

🍃 This marked dish is plant base for matching Vegan diet.

BEVERAGE

Pot of tea

5.20

SEN-CHA green tea

GEMMAI-CHA green tea

Mulberry leaf tea

Bottle & Can

**Please check the top of our display fridge.

** SABA Organic series 5.80

** Sparkling coconut water series 4.80

Mineral sparkling water 3.80

still bottled water 3.00

☛ SOY PUDDING

Mulberry Matcha leaf & Jam 5.50

Black Sesame & Karin Chinese quince Jam 5.50

☛ Something special

On lucky days, find some special treats such as MOCHI, plant-based cake, brownies using seasonal crops from local farmers.

ALL dishes are free from gluten & dairy

☛ This marked dish is plant base for matching Vegan diet.