

# Yuzuki Japanese Eatery

## *Vegan menu*

手作りざる豆腐 <b>Zaru Tofu</b>	12
house-made fresh tofu with sea salt	
おからボール <b>Okara Ball</b>	8
fried so pulp ball falafel style	
おばんざい三種 <b>Obanzai</b>	15
Kyoto style cooked local vegetables, served in three different preparations	
胡瓜と若布の酢の物 <b>Sunomono</b>	7
cucumber and wakame seaweed salad with yuzu- vinaigrette	
癒月ぬか漬け <b>Tukemono</b>	10
house-made “Nuka” (rice bran) fermented vegetable pickles	
大根サラダ <b>Daikon Salad</b>	11
daikon radish tossed with special dressing	
野菜串焼き <b>Grilled Vegetables</b>	5
seasonal vegetables grilled	
揚げ出し豆腐 <b>Agedashi Tofu</b>	10
fried tofu in mushroom dashi soup	
野菜天ぷら <b>Kakiage</b>	14
seasonal vegetable tempura with yuzu salt (tempura batter has eggs)	
こしひかり土鍋ご飯 <b>Koshihikari rice</b>	15
cooked in Japanese earthen pot by order ( please allow 30minutes)	
茸炊き込みご飯 <b>Mushroom rice</b>	26
cooked in Japanese earthen pot by order ( please allow 30minutes)	
焼きおむすび <b>Yaki omusubi</b>	16
grilled rice triangle with watercress in soy butter sauce	