

Yuzuki Japanese Eatery

Vegan menu

手作りざる豆腐 Zaru Tofu	11
house-made fresh tofu with sea salt	
おばんざい三種 Obanzai	15
Kyoto style cooked local vegetables, served in three different preparations	
胡瓜と若布の酢の物 Sunomono	10
cucumber and wakame seaweed salad with yuzu- vinaigrette	
癒月ぬか漬 Tukemono	8
house-made “Nuka” (rice bran) fermented vegetable pickles	
大根サラダ Daikon Salad	10
daikon radish and arugula salad	
野菜串焼き Grilled Vegetables	5
seasonal vegetables grilled	
揚げ出し豆腐 Agedashi Tofu	9
fried tofu in dashi soup	
かき揚げ Kakiage	15
roots vegetable tempura with green tea salt (tempura batter has eggs)	
こしひかり土鍋ご飯 Koshihikari rice	12
cooked in Japanese earthen pot by order (please allow 30minutes)	
茸炊き込みご飯 Mushroom rice	23
cooked in Japanese earthen pot by order (please allow 30minutes)	