

Yuzuki Japanese Eatery

Vegan menu

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