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# Breakfast until 3pm.....

## Asa Gohan Set (Traditional Japanese Breakfast) [GF]

Teriyaki Organic Tofu[V] 22

Dasimaki Tamago (Japanese egg omlette) 22

Saikyo Sweet Miso Salmon 27

all served w/ Miso\* Soup, steamed multi-grain rice, Tsukemono (Japanese pickles), today's Osozai (small dish)

## Onigiri (Rice Ball with various filling) [GF] 5/each

Mt.Cook Alpine Salmon Flake

Teriyaki Free-range Chikien

Shiitake Mushroom and Kombu Kelp Tsukudani [V]

Umeboshi Paste and Tamari\* Roasted Seeds\* [V]

## Onigiri Set [GF][V] 22

two Onigiri with your choice, served w/ Miso\* soup , Tsukemono (Japanese pickles), today's Osozai (small dish)

## Imo Mochi Eggs Benedict [GF][VG] 26

## Imo Mochi Tofu Benedict [GF][V] 26

poached free-range egg or pan-fried organic Tofu, avocado, grilled mushroom, fresh salad on JANKEN savory potato cake w/vegan hollandaise sauce, sprout, shredded chilli

## Eggs On Toast [GF][VG]/ Tofu On Toast [GF][V] 15

free-range eggs or organic Tofu on your way, gluten free brown seeded bread w/fresh salad, Yuzu dressing, *house-made vegan butter on request*

## Today's Soup [GF][V] 16

ask staff or see the blackboard, served w/ toasted gluten free bread, *house-made vegan butter on request*

## Today's Salad & Osozai [GF] mini 6/ small 12/ large 20

ask staff or see the cabinet fridge

## Probiotic Carrot Salad [V] small 16/large 22

shredded carrot & beetroot, fresh salad w/Tamari\* roasted seeds\*, quinoa\*,organic carrot\* Koji dressing

## JANKEN Salad & Osozai Brekkie [GF] 28

our popular Probiotic Carrot Salad, Organic Tahini Goma Tofu, today's salad or Osozai, toasted gluten free bread, poached free-range egg or pan-fried organic Tofu, sesame avocado, mango spicy soy mayonnaise

## Buddha Bowl [V]

grilled organic tempeh, avocado, Shiitake mushroom & Kombu kelp Tsukudani, Adzuki beans8\*, Edamame, shredded carrot & cabbage & beetroot, sprout, tomato, Tamari\* roasted seed\*, steamed mulch grain\* rice, served w/Yuzu dressing

## Vegan Lasagna 16

## Pinky Probiotic Smoothie Bowl [GF][V] 20

a blended bowl with mango, pineapple, beetroot, carrot, coconut yoghurt topped with house-made Kinako(roasted soy powder) granola, seasonal fresh fruits, coconut chips

## Breakfast Panna Cotta & Mocha Chia Pudding [GF][V]

Amazake(fermented rice) & strawberry pannna cotta, chocolate chia

## Black Sesame & Cacao Waffles [GF][V] 27

served w/house-made coconut vanilla ice cream, chocolate Tofu mousse, seasonal fruits, black sesame & Kokuto(dark cane sugar) sauce, coconut chips