

\$60 Vegetarian Dinner Group menu

1st

Kaiso Seaweed Salad

avocado, campari tomato, umami soy vinaigrette

2nd

Vegetarian Trio

Kale Goma-ae & Tsukemono

goma-ae sauce

Seasonal Vegetable Tempura

matcha salt

Tofu Steak

soy braised shitake mushroom sauce

3rd

ENTRÉE

Crispy Tempeh

*broccolini, baby carrot, king oyster mushroom,
yuzu puttanesca, soy balsamic reduction*

4th

SUSHI

Vegetable Sushi Select

Asparagus Nigiri *nikiri soy*

Avocado Nigiri

Eggplant Aburi Nigiri *miso sauce*

Shiitake Nigiri *seven spice salt*

Shiso Nigiri *negishio*

Umami Tomato Nigiri *masatake sauce*

Garden Roll *avocado, cucumber, red bell pepper, shiso leaf,
wrapped in pickled watermelon radish*

5th

DESSERT

Chef's Selection

