



Plant Based Sushi enjoys diversity, not only in our team but also in our food. We are on a mission to show diversity in sushi to prove that sushi doesn't need fish or any animal products to be enjoyed. Not only will this keep your options diverse but it will keep the ocean & planet diverse.

Plant Based Sushi is influenced by many different cultures, just like our team who range from Dutch, Japanese, South African, Welsh, Honkie (Hong Kongers), Irish, Lithuanian, German, Polish, French, Spanish, Hungarian, American & Brazilian.

This melting pot of cultures has co-created an excellent mix of flavours within our sushi.

We hope you enjoy it as much as we have enjoyed putting it together for you.

warm

<u>Cappuccino</u>	3,50
Oatly is our usual milk of choice	
<u>Espresso</u>	2,40
<u>Americano</u>	3,00
decaf option possible chicory based	
<u>Japanese Green Tea</u>	3,50
<u>Jasmine Tea, Fresh Ginger or</u>	2,75
<u>Mint Tea Box</u>	2,50
<u>Our Homemade Nama Chocolate</u>	2,00
Japanese-inspired chocolate fudge	

let's start
by choosing a nice drink.

alcoholic
and non-alcoholic

cold

<u>Sparkling Water</u>	4,00
<u>Bundaberg Ginger Beer</u>	5,50
<u>Kombucha</u>	5,50
yuzu or passion fruit	
<u>5F,e5n0timansRoseLemonade</u>	

drinks

beers

Asahi	4,50
dry pilsner refreshing	
Brouwerij 't IJ IJwit	4,50
white beer lemon coriander	
Lowlander Wit 0.0%	5,00
orange lemon refreshing	
Budels Malt 0.0%	5,00
pilsner malt refreshing	

wines

House Wine (Red and White)	4,50
ask about our house wine	
Reyneke Organic Chenin Blanc	5,50 30
white wine pear yellow apple pineapple	
Grüner Veltliner Federspeil Himmelstiege	5,50 30
whitewine greenapple grapefruit	
Reyneke Organic Merlot/Cabernet	5,50 30
red wine full-bodied dark fruit	
Albert i Noya	6,00 35
cava cherry green tea apple	

cocktails

<u>Whiskey Sour</u>	10,50
whiskey sour but vegan, it's literally the best	
<u>Japanese Gin</u>	10,50
<u>Tonic Clover Club</u>	10,50
yuzu gin raspberry lemon	
<u>Pornstar Martini</u>	10,50
vodka passionfruit vanilla	
<u>Purple Margarita</u>	10,50
la la tequila purple orange	
<u>Mocktail</u>	9,50
roastedpineapple mint NOjito	

sake

<u>Sake Tasting Menu</u>	18,00
four sake showing you their diversity	
<u>Kogane Umsehu</u>	8,50 55
plum sweet delicate, perfect for people new to sake	
<u>Salt'N'Yuzu Junmaishu</u>	8,50 55
yuzu fruity citrus unami	
<u>Mutsu Hassen Red Label Tokubetsu Junmaishu</u>	8,50 55
melon apple rich full-bodied dry	
<u>Wajima Monogatari Junmaishu</u>	8,50 55
raisin apricot creamy slightlybitter, canbeservedwarm	

salty bites

to share (or not!)

Bao Buns mushroom teriyaki red cabbage & carrot coleslaw sesame sauce coriander	14,00
Blitz Shishito Peppers shishito peppers mirin salt	7,50
Misozuke Tofu miso fermented tofu spread seaweed kimchi tempeh crackers	8,50
Gyodon wheat.pray.love'sseitán sweet'n'sourgreengingersauce sauteed cabbage salad	9,50
Edamame	5,00

maybe a nice snack
would be nice to start with !

sweet
and salty bites

sweet bites

Cake vanilla green tea cake miso caramel dressing sour cherry compote whipped cream	9,50
Mochi ice Cream Platter it's like a cheese platter but not cheese - three mochi ice creams, which are small balls of mochi dough (glutinous rice flour) with a sweet, creamy ice cream core	9,00
Affogato espresso ice cream add whiskey for 3	7,00
Montgomery's Ice Cream chocolate & chunks maple & pecan	5,00

snacks

chef's sushi special

Two Pieces of Each of The Sushi Rolls, One Gunkan & One Nigiri 24,50
this is only available for the entire table

sushi rolls

Shiso Cute 14,50
rhubarb ume | cucumber | shiso leaf

Pompadour Pink 14,50
smokey tofu | grilled asparagus | truffle-like mayo

Gothic Garlic 14,50
garlic stem | yuzu ponzu tempeh | pickled carrot
black garlic mayo | dill

Aubergine Dream 14,50
togarashi daikon | caramelised onion | apple
marinated eggplant | wasabi mayo

Blue Ocean 14,50
spicy jackfruit "fish" | cucumber | spring onion
shredded pickled ginger

Gunkan 5,00
wakame | sesame

TomatoNigiri 5,00

Ok, I'm ready.
Let's order sushi now!

with nigiri
and some gunkan

sushi rolls and menus

Tastingmenu

Misozuke Tofu with Seaweed Kimchi
& Tempeh Crackers

Blitz Shishito Peppers with Mirin & Salt

pairing suggestion Mutsu Hassen Red Label Tokubetsu Junmaishu sake

Traditional Miso Soup with Glazed Hokkaido Pumpkin,
Pickled Enoki Mushrooms & Spring Onion

A Mix of Our Homemade Gyozas

pairing suggestion Wajima Monogatari Junmaishu sake

All Our Colourful Sushi Rolls

pairing suggestion Kogane Umeshu sake

Vanilla & Green Tea Cake, Miso Caramel Sauce,
Sour Cherry Compote and Whipped Cream

pairing suggestion Salt 'n' Yuzu Junmai sake

Coffee or Tea with Homemade Nama Chocolate
- a Japanese-inspired Chocolate Fudge

45 per person

(this is only available for the entire table)