



**BODY & SOUL** *(ask about vegetarian and vegan options)*

**98.<sup>00</sup>**

**Edamame (vg)**

**Tell us how spicy you like it!**

baby soya beans in the pod steamed on the teppan with garlic and butter

**Seaweed salad (vg)**

mixed greens with fresh tomato, cucumber, and  
marinated seaweed drizzled with house-made soy dressing

**Yumi's cauliflower soup (contains dairy)**

a rich fusion of slow-roasted cauliflower blended with caramelised onion, butter,  
fresh vegetable stock and cream

**Tamago toji (contains egg)**

a delicate roll of sautéed nira (Asian chives) wrapped in a soft Japanese omelette  
served on a horenso (spinach) pillow and finished  
with a drizzle of house-made miso glaze

**\*\* For vegetarians and vegans, please discuss options with your server \*\***

**Grilled tofu and vegetable dengaku(vg)**

lightly grilled silken tofu, paired with pumpkin, red capsicum, and asparagus.  
Finished with a rich dengaku glaze (sweet miso), giving a perfect balance of umami  
and gentle sweetness, served with garlic rice

or

**Nasu unadon (vg)**

seared eggplant with unagi sauce with pumpkin, red capsicum,  
and asparagus on garlic rice

**Red and white miso soup (made with dashi broth)**