



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

98.⁰⁰

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 horensō (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)