

## VEGAN MENU

### SMALL PLATES

- KONG BOWL** 6  
 Steamed soybeans (edamame) topped with our Jinjuu chili panko mix.
- MUSHROOM TACO (2 PCS)** 10  
 Miso sauteed portobello mushroom, kale & black beans & avocado.

### LARGE PLATES

- KOREAN FRIED CAULIFLOWER** 15.5  
 Lightly crisp fried florets of cauliflower, served with our signature sauces. Pickled daikon, roasted corn salsa, spring onion salad.
- TOFU BIBIMBAP** 14  
 Served in a traditional stone bowl, filled with white rice & seasonal vegetables. Gochujang sauce on the side. Choice of *raw* or *crispy fried* tofu.
- WILD MUSHROOM & TOFU JAP CHAE** 9  
 Traditional stir-fried sweet potato noodles mixed with seasonal vegetables, assorted mushrooms & tofu.

### SALAD

- KALE & SPINACH SALAD** 13  
 Chopped kale, baby spinach, cucumber & toasted almond tossed in a miso & blackpepper dressing.  
**Extras:**  
 Raw or crispy fried tofu add 4
- WILD MUSHROOM SALAD (v)** 14  
 Cold sautéed assorted wild mushrooms with garlic, soy, dwenjang & mirin. Served on a bed of baby gem & radicchio.

### SIDES

- TRUFFLE & SEAWEED FRENCH FRIES** 8
- FRENCH FRIES** 4.5  
 Served with ketchup.
- KOREAN STEAMED WHITE RICE** 3
- TENDERSTEM BROCCOLI** 4.5  
 Steamed and tossed with chili, garlic & sesame.
- BANCHAN PLATE** 5  
 Assorted seasonal homemade vegetable condiments.

