

VEGAN MENU

SOKUSEKI (Teasers)

Edamame – 3
Regular or Spicy

Kinpira Gobo – 3
Burdock Root and Carrot

Hijiki Salad – 3
Dried Seaweed, Edamame, Tofu Skin

YASAI (Salad)

Seaweed Salad – 3

Sunomono – 3
Cucumber, Seaweed, Rice Vinegar

Avocado and Crispy Tofu Salad – 5.5
Onion, Tomato, Crispy Shallot, Garlic, Miso Dressing

Tofu Caprese – 4.5
Tofu, Tomato, Avocado, Basil, Olive Oil, Balsamic Vinegar

SASHIMI

Vegan Sashimi 5 Ways – 10
*Today's Fresh Vegetables, 3 slices each
Okra, Beets, Young Bamboo, Japanese Yam Cake,
Cucumber, Avocado, Jicama or Japanese Yam*

AGE (Fried)

Tomato Croquette – 3.5
*Tomato, Potato, Sweet Corn, Bell Peppers, Homemade Vegan
Avocado Mayo*

Okonomiyaki Style Fried Potato – 3.5

Beets and Avocado Tempura – 4.5
Vegetables and Mochi Tempura, Vegan Dipping Sauce

Renkon Manju Dumplings – 5
Lotus Roots, Edamame, Mushroom in Sweet Soy

SHICHIRIN YAKI (Table Grill)

Vegetable Set – 13
Beets, Portabella Mushroom, Shishito Pepper

SHIME (Finale)

Ume Shiso-Yaki Onigiri Chazuke – 5
Kombu Broth, Pickled Plum, Shiso, Grilled Rice Ball

YAKI (Grilled)

Tofu Steak – 4.5
Assorted Mushrooms in Sweet Soy

Homemade Veggie Gyoza – 4.5
Tofu, Cabbage, Taro, Bamboo Shoot, Green Onion

Nasu Scrambled – 5.5
Stir Fried Eggplant, Tofu, Red Chili Sauce

Okoge Ankake – 7
Crunchy Rice, Vegetables and Mushrooms

RAMEN NINJA'S NOMMIN' NOODLES

Ramen Ninja: Mike Elliott

The Ramen Ninja was trained in noodle ninjitsu at the Yamato Noodle School in Tokyo, Japan. His original, authentic ramen recipes follow the principles of using all natural ingredients and apply techniques which ensure every bowl comes out just as the Ninja intended.

RAMEN

Vegan Miso Ramen – 6/8
Bean Sprouts, Nori, Fried Tofu, Scallions, Corn

Extra Toppings

\$0.50 – Nori / Bamboo / Bean Sprouts / Negi / Corn

\$1.00 – Ninja Fire / Fried Tofu Skin

KANMI (Sweet Ending)

Sake Zerii Shoto – 2
Sake Jello Shot

Homemade Vegan Coconut Ice Cream – 4

Mochi Tempura – 4.5
*Japanese Rice Cake, Fresh Berries, Raspberry Sauce,
Agave*

The Dojo Vegan Parfait – 7
*Homemade Vegan Coconut Ice Cream, Fresh Fruits,
Mochi Tempura, Red Beans*

**Eat Slow.
Drink Up!**

All ingredients are subject to change without noticed.

Please allow us to apply 20% gratuity to parties of 5 or more.