



japanese restaurant
Ogino
荻野 

VEGETARIAN MENU

PRE-BOOKING ONLY

BECAUSE OUR FOOD AND SAUCES ARE MADE FROM FRESH, FOOD ON THIS MENU
IS PRE-ORDER ONLY.

01/03/16



VEGETARIAN MENU

ベジタリアンメニュー

APPETISERS

EDAMAME  3.90

BOILED BABY SOYA BEANS WITH SEA SALT – SERVED WARM

PICKLES 3.50

CUCUMBER PICKLES MARINATED IN SOY, MIRIN, GARLIC, CHILI BEAN AND HONEY


STARTERS

JAPANESE ARANCHINI 6.90

BALL SHAPED RICE COOKED IN SAKE WITH SHITAKE MUSHROOM, AUBERGINE & FETA CHEESE
IN CRISPY PANKO BREAD CRUMB

GYOZA  7.90

PAN FRIED VEGETABLE GYOZA DUMPLINGS – WITH CHILLI DIP & SUN DRIED TOMATO PUREE

NASU DENGAKU  7.50

GRILLED AUBERGINE WITH SWEET MISO ON TOP – WITH HINT OF YUZU

COURGETTE TEMPURA 7.20

COURGETTE DEEP FRIED IN LIGHT JAPANESE TEMPURA BATTER
– SERVED WITH DASHI BROTH DIPPING SAUCE

INARI SUSHI  7.80

A POUCH OF SWEET SOY FRIED TOFU FILLED WITH SUSHI RICE, GARI PICKLED GINGER & SESAME

CRISPY CRISP SALAD 6.80/ 8.50

FRESH BABY LEAF SALAD TOPPED WITH TOFU, ASPARAGUS, CUCUMBER, CRISPY LOTUS CHIPS & CITRUS ZEST
- DRIZZLED WITH CREAMY SESAME DRESSING

MAINS

メイン

TERIYAKI 

TOFU WITH TERIYAKI (SWEET SOY MARINADE) SAUCE SERVED WITH SAUTÉED VEGETABLES

RECOMMENDED SIDES: STEAMED RICE, FRIED NOODLES OR EGG FRIED RICE

16.80

SPICY SOBA NOODLES SOBA BUCKWHEAT COLD NOODLES WITH VEGETABLES, SPRING ONIONS & EDAMAME BEANS
- WITH SWEET CHILI DRESSING

18.20

YASAI ITAMEPAN FRIED SEASONAL VEGETABLES WITH GARLIC, GINGER, SAKE & SOY
-SERVED ON TOP OF GARLIC BUTTER RICE

17.50

MIXED TEMPURASEASONAL VEGETABLES DEEP FRIED IN LIGHT JAPANESE TEMPURA BATTER
- SERVED WITH DASHI BROTH DIPPING SAUCE

16.80

*RECOMMENDED SIDES: TRADITIONAL RICE & MISO SET***KATSU CURRY**VEGETABLES & TOFU IN KATSU BREADCRUMBS TOPPED WITH JAPANESE CURRY
-SERVED WITH JAPANESE SHORT GRAIN RICE

16.80

SEIRO MUSHI SEASONAL VEGETABLES, TOFU AND MUSHROOMS IN A BAMBOO STEAMER
- SERVED WITH SESAME & PONZU DIPPING SAUCES

18.50

RECOMMENDED SIDES: FRIED RICE OR NOODLES

01/03/16



SOUP & SIDE DISH

汁物 & サイドディッシュ

STEAMED WHITE RICE 	3.20
<i>PREMIUM JAPANESE WHITE RICE</i>	
EGG FRIED RICE	3.95
<i>FRIED RICE WITH SOY, FREE RANGE EGGS & VEGETABLES</i>	
GARLIC BUTTER RICE	3.95
<i>FRIED RICE WITH SOY, VEGETABLES & GARLIC BUTTER</i>	
FRIED NOODLES	3.95
<i>NOODLES PAN FRIED IN SOY & DASHI, TOPPED WITH SPRING ONION</i>	
SAUTÉED VEGETABLES 	3.80
<i>SELECTION OF VEGETABLES PAN-FRIED WITH HINT OF SOY & DASHI</i>	
MISO SOUP 	2.95
<i>MISO (SOYA BEAN PASTE) SOUP WITH SPRING ONION, WAKAME SEAWEED & TOFU</i>	

TRADITIONAL SIDES

MISO SOUP & JAPANESE PREMIUM RICE SET
+ 4.50

01/03/16



DESSERT

デザート

RINGO 8.95

BRITISH APPLE & CARAMEL WARM TART, GREEN APPLE PUREE, WHITE SESAME ICE CREAM

TRIPLE CHOCOLATE & ORANGE TARTLET 7.60

WITH KINAKO SOY BEAN BISCUIT BASE, MANDARIN ORANGE FOAM, COINTREAU LIQUOR

BLACK SESAME CRÈME BRÛLÉE 8.25

TRIO OF SESAME - WITH BLACK SESAME ICE CREAM & BLACK SESAME TUILE

WINTER BERRY MILLE CREPES 8.75

*LAYERS OF HOJICHA TEA INFUSED CREPES WITH WINTER BERRY COMPOTE & MASCARPONE CREAM
- WITH YUZU CURD, WINTER BERRY COULIS & YUZU MERINGUE*

GATEAU CHOCOLAT 9.50

WITH GREEN TEA TUILE, WHITE MISO CARAMEL ICE CREAM & SOY SAUCE HONEY COMB

ICE CREAM / SORBET

1 scoop £3 : 2 scoops £5.5 : 3 scoops £7

*DARK CHOCOLATE AND RED MISO : BLACK SESAME : WHITE SESAME :
MISO SALTED CARAMEL : YUZU : VANILLA*

LEMON & GINGER : MANGO & YUZU GIN : APPLE & UMESHU PLUM WINE

- SOME OF OUR DESSERTS CONTAIN NUTS -