



JAPAN HOUSE

LOS ANGELES

SAIDO's VEGAN WAY | Katsumi Kusumoto Popup at JAPAN HOUSE Los Angeles Lunch Pre-Fixe Menu - \$30

Monaka Salad

An edible jewel box of black and gold reveals market-fresh seasonal vegetables and vegan cheese in a rich tofu and sesame dressing.

GF except for soy sauce and miso

Allergens: Soy, wheat (soy sauce and miso)

Saimen (Vegan Ramen) – Choose One

Chilled Tomato Consommé with Noodles

The pinnacle of guilt-free ramen, crafted via a 12-hour process that adds no water yet results in a clear tomato broth. Delicious to the last drop, with ramen (gluten-free optional) noodles and topped with a medley of fresh vegetables.

GF if GF noodles are chosen

Allergens: Wheat (noodles)

Vegan Tonkotsu

All the richness and flavor of classic *tonkotsu* ramen, but healthier as it's made purely from vegetables. Served with ramen noodles (gluten-free optional) and a variety of vegetable-based toppings including a plant-based 'boiled egg.'

GF if GF noodles are chosen

Allergens: Soy (soup), wheat (noodles)

Vegan Cheesecake

Plant-based but it even looks like a plant? Vegan cream and raspberry mousse nestled under an earthen bed of almond and cocoa, with a pound cake bonsai sprouting in the middle. An enduring favorite on Saido's menu in Tokyo.

GF: GF optional (removes bonsai-shaped cake topping)

Allergens: Wheat (bonsai-shaped cake topping), soy (soy cream)



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SAIDO's VEGAN WAY | Katsumi Kusumoto Popup at JAPAN HOUSE Los Angeles Dinner Pre-Fixe Menu - \$70

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Allergens: Soy, wheat (soy sauce and miso)

Seasonal Vegetable Potage

A rich vegan puréed soup of seasonal market vegetables and matcha.

GF except for soy sauce

Allergens: Soy, wheat (soy sauce)

Vegan Grilled Eel over Rice

A SAIDO signature dish, 'grilled eel' is deftly crafted from tofu and root vegetables, and served over white rice with eel sauce, *nori* flakes and sansho pepper.

GF except for soy sauce

Allergens: Soy, wheat (soy sauce) and soy in the 'eel'

Vegan Yakitori

Another SAIDO signature dish offering a vegan version of a Japanese classic. You won't believe this vegan yakitori made in-house isn't real chicken! Glazed in special yakitori sauce, topped with sansho and shichimi pepper.

GF except for soy sauce

Allergens: Soy, wheat (soy sauce)

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GF: GF optional (removes tree-shaped cake topping)

Allergens: Wheat (bonsai-shaped cake topping), soy (soy cream)