



DRGNFLY  
PAN-ASIAN RESTAURANT & BAR

PLANT-BASED MENU

六邦



NIBBLES	EDAMAME <sup>gfa</sup> <i>Steamed edamame with viking salt or Japanese chilli</i>		4.5
	CRISPY NORI <sup>gfa</sup> <i>Nori crisps served with shiso guacamole</i>		5
	SHISHITO PEPPERS <sup>gfa</sup> <i>Sweet soy &amp; ginger</i>		4.5
GYOZA	YASAI GYŌZA - 5pcs <i>Vegetable dumplings served with chilli soy vinegar dressing</i>		8
RAMEN	RAMEN SOUP <i>Ramen noodles, vegetable gyoza, spring onion, beansprouts, nori, Japanese spices &amp; miso broth</i>		9
STICKS	YASAI STICKS - 3pcs <sup>gf</sup> <i>Vegetable sticks with ginger teriyaki glaze</i>		9
SMALL PLATES	NASU DENGAKU <sup>gf</sup> <i>Aubergine in sweet miso.</i>		9
	TŌGARASHI KARIKARI TOFU <i>Chilli crispy tofu with spicy oriental sauce</i>		10
	BETONAMU HARUMAKI <sup>gfa</sup> <i>Rice paper rolls filled with seasonal vegetables &amp; vermicelli noodles with sweet chilli sauce</i>		9.5
TEMPURA	ABOKADO FURAI <i>Breaded avocado wedges, nori strips served with sriracha mayo</i>		9
SALADS	BUDDAH SALAD BOWL <sup>gf</sup> <i>Diced plant-based salmon, avocado, mango, red onions, edamame beans, carrots, wakame</i>		12
NOODLES	STIR FRY NOODLES WITH VEGETABLES <i>With your choice of: Udon or Shirataki noodles <sup>gf</sup></i> <i>+ Tofu</i>		14
STIRFRY	SPICY GREEN BEAN STIR FRY <sup>gf</sup> <i>Crunchy green beans with spicy chili garlic &amp; soy, served with plain rice</i>		10
	BROCCOLI NO SHINME <sup>gf</sup> <i>Tenderstem broccoli, exotic mushrooms with garlic &amp; soy, served with plain rice</i>		11
DONBURI	TOFU TERIYAKI DON <sup>gf</sup> <i>Tofu, shitake mushrooms served on steamed rice</i>		15
CURRIES	YASAI CURRY <i>Mixed seasonal vegetables served with Japanese curry sauce &amp; steamed rice.</i>		13
	KABOCHA CROQUETTE <i>Pumpkin Croquette served with an aromatic Japanese curry sauce &amp; sticky white rice</i>		14
SIDES	MISO SOUP <sup>gf</sup> 3	STEAMED RICE	3.5
	GREENS 4.5	SEAWEED SALAD	5
	CUCUMBER SALAD 4	SWEET POTATO TEMPURA	4.5
SUSHI <i>Chef Selection</i>	DRGNFLY YASAI SUSHI PLATTER <sup>gfa</sup> <i>4pcs Plant based tuna, 4pcs plant based salmon, 6pcs yasai maki, 6pcs avocado maki</i>		20
HOUSE MAKI	YASAI DRAGON MAKI <sup>gfa</sup> <i>Seasonal vegetables, topped with avocado, teriyaki sauce &amp; sesame seeds</i>		10
	YASAI MAKI - 5pcs <sup>gfa</sup> <i>Mixed vegetables</i>		8
	YASAI CALIFORNIA MAKI - 5pcs <sup>gfa</sup> <i>Plant based Salmon, avocado, cucumber, sesame seeds &amp; teriyaki sauce</i>		9
HOSOMAKI (THIN ROLLS) 6pcs	ASPARAGUS MAKI <sup>gfa</sup> 4	AVOCADO MAKI <sup>gfa</sup>	4
	CUCUMBER MAKI <sup>gfa</sup> 4	OSHINKO MAKI	4
	<i>Pickled daikon radish</i>		
SASHIMI & NIGIRI		NIGIRI (3pcs)	SASHIMI (5pcs)
	SEAWEED SALAD	6	-
	INARI (Sweet Tofu Pockets)	6	-
	PLANT-BASED SALMON <sup>gfa</sup>	6	10
	PLANT-BASED TUNA <sup>gfa</sup>	6	10



Food will be served to your table as it is prepared. We recommend tables of 6 and over share a number of dishes.  
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