

Dessert

Matcha, Lime & Mint Cheezecake.....£3.00

A delicious matcha, lime & mint cheezecake with a pistachio, walnut and date base. *(Allergens: Nuts)*

Salted Miso Brownie.....£3.00

A delicious slice of salted miso chocolate brownie. *(Allergens: Soy, Gluten)*

Drinks

Raspberry & Elderflower Kombucha.....£2.50

Original Kombucha.....£2.50

Ginger Kombucha.....£2.50

Pink Grapefruit & Guava Kombucha.....£2.50

Contact Us

Tel: 01628 232 106

Email: hello@veganushi.co.uk

Delivery

We currently deliver to Maidenhead, Slough, Burnham, Cookham, Bourne End, Holyport, Cox Green, Hurley and Burchett's Green

Ordering

You can order through our website www.veganushi.co.uk or through Deliveroo and Just-Eat



JUST EAT

Catering

We are happy to cater for your event. Please get in touch.

We Are Social

Find us on Instagram [@veganushi_uk](https://www.instagram.com/veganushi_uk) and Facebook [@veganushiuk](https://www.facebook.com/veganushiuk)



VEGANUSHI 

**Japanese inspired dishes
delivered to your door.**

100% vegan and organic dishes delivered in plant-based packaging which are compostable and biodegradable.

Delivery Menu

Open Friday and Saturday
5pm to 9pm

Visit www.veganushi.co.uk to order and find out more info.

Small Plates

Miso Soup.....£3.00

Miso and dashi broth with tofu, wakame (seaweed) flakes and spring onions served hot. *(Allergens: Soya)*

Kaiso (Seaweed) Salad.....£4.50

Seaweed and edamame bean salad with a soy and yuzu dressing. *(Allergens: Soya, Sesame)*

Spicy Peppered Cauliflower.....£4.50

Roasted cauliflower florets in a garlic and chilli rub with a spicy rice wine and soy dipping sauce served hot. *(Allergens: Soya)*

Nasu.....£4.50

Grilled aubergine slices marinated in spring onion, ginger, mirin (rice wine), soy, sesame oil and chilli. *(Allergens: Soya, Sesame)*

Agedashi Tofu.....£4.50

Crispy tofu with a dashi broth served hot with a white cabbage and spring onion salad. *(Allergens: Sesame, Soya)*

Sushi Rolls

Cucumber Maki.....£3.50

8 pieces of sushi rice, chef's mayo and cucumber wrapped in nori seaweed. *(Allergens: Mustard)*

Avocado Maki.....£4.00

8 pieces of sushi rice, chef's mayo and avocado wrapped in nori seaweed. *(Allergens: Mustard)*

Red Pepper Maki.....£3.50

8 pieces of sushi rice wrapped in nori seaweed.

Smoked Salmon & Cream Cheese Maki.....£4.00

8 pieces of sushi rice, smoked carrot seaweed "faux salmon", avocado and cream cheese wrapped in nori seaweed. *(Allergens: Gluten, Soya)*

California Roll.....£6.50

6 pieces of "inside out" sushi roll filled with pickled carrots, cucumber, red pepper and topped with sriracha mayo and crispy shallots *(Allergens: Mustard, Sulphur Dioxide)*

No Duck Roll.....£6.50

6 pieces of "inside out" sushi roll filled with our faux duck, spring onion, cucumber, sesame seeds and topped with teriyaki dressing and crispy shallots *(Allergens: Wheat, Sesame, Soya)*

Aubergine Nigri.....£4.00

3 pieces of hand-moulded sushi rice topped with grilled aubergine slices marinated overnight in spring onion, ginger, mirin (rice wine), soy, sesame oil and chilli. *(Allergens: Soya, Sesame)*

Temaki

Avocado Temaki.....£6.50

Sushi rice, chef's mayo recipe and avocado wrapped in nori seaweed and formed into two cone-shaped servings. *(Allergens: Sesame, Mustard)*

No Duck Temaki.....£6.50

Sushi rice, teriyaki sauce, spring onions, cucumber and vegan duck wrapped in nori seaweed and formed into two cone-shaped servings. *(Allergens: Wheat, Sesame, Soya)*

Street Food

Vegetable Gyoza Dumpling.....£4.00

Deep fried vegetable gyoza sprinkled with spring onion and fresh chilli served hot with a ginger, garlic and sesame dipping sauce. *(Allergens: Wheat, Soya, Sesame)*

Miso Mushroom Bao Bun.....£6.00

2 steamed bao buns filled with roasted miso mushrooms, spring onion, pickled cucumber, red cabbage, sticky teriyaki sauce and toasted sesame mayo. *(Allergens: Sesame, Wheat, Mustard and Soya)*

Chick'n' Katsu Burger.....£6.00

Brioche style bun filled with chick'n', pickled carrot, katsu sauce, mayo and an optional side of Asian slaw. *(Allergens: Gluten, Mustard, Soya, Sulphur Dioxide)*

Salad

Veganushi Asian Slaw.....£2.50

A spicy kimchi, raw red and white cabbage, red onion, celery, apple chef's asian mayo recipe. *(Allergens: Celery, Mustard)*

Faux Smoked Salmon Poke Bowl.....£6.50

A bowl of sushi rice topped with carrot faux smoked salmon, avocado, edamame beans (not organic but gm free), red pepper, pickled red cabbage, mixed sprouted seeds and sesame seeds served cold. *(Allergens: Sesame, Soya, Mustard, Sulphur Dioxide)*

Curry

Chick'n' Katsu Curry.....£6.50

Sushi rice served with organic home made panko coated vegan chick'n' and chef's katsu curry sauce recipe topped with pickled ginger and spring onion served hot. *(Allergens: Gluten, Soya)*

Crispy Tofu Katsu Curry.....£6.50

Sushi rice with crispy tofu and chef's katsu curry recipe topped with pickled ginger and spring onion served hot. *(Allergens: Gluten, Soya)*

Noodles

No Duck Noodles.....£6.50

Vegan duck in a teriyaki sauce with udon noodles, spring onions, broccoli and sesame seeds. Served hot or cold as you like it. *(Allergens: Gluten, Soya, Sesame)*

Vegetable Yakisoba.....£6.50

Stir fried udon noodles with mixed vegetables served hot. *(Allergens: Gluten, Soya, Sesame)*

Extras

Seaweed Crackers.....£3.50

Our take on prawn crackers but without the prawn.

Rice.....£3.00

Katsu Curry Sauce.....£3.50

(Allergens: Gluten, Soya)

Pickled Ginger.....£0.50

Wasabi.....£0.50

(Allergens: Mustard)

Wasabi Mayo.....£1.00

(Allergens: Mustard)