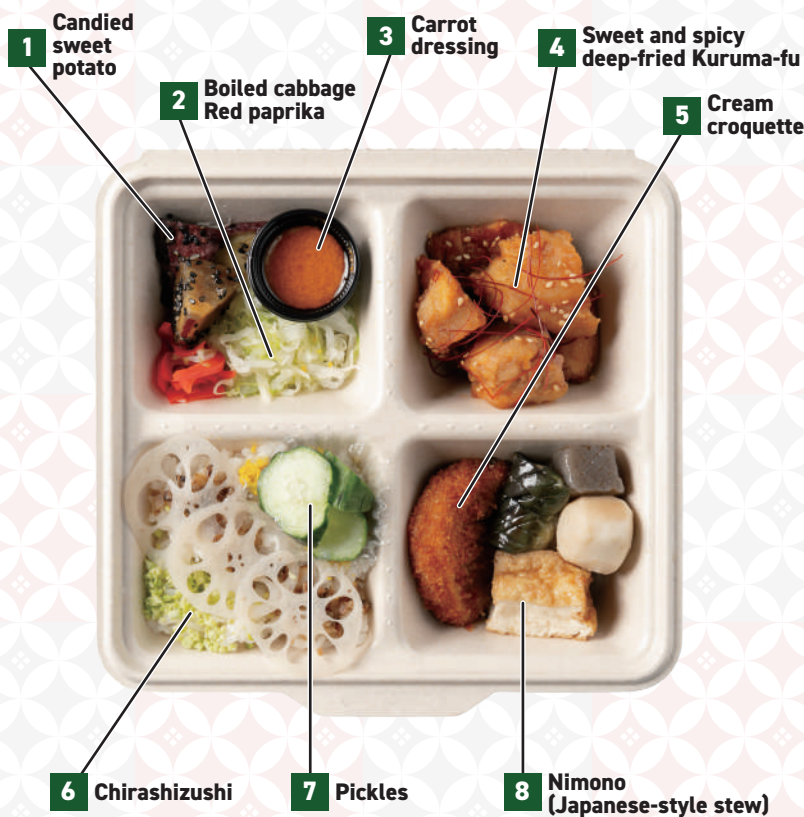


HIRAKUZA VEGAN Bento

VEGAN



This bento is prepared in the VEGAN JAS-certificated
[Japanese Agricultural Standard JAS0026 (ISO23662 compliant)] production facility.



1 Candied sweet potato Sweet Potato

Candied sweet potato in a soy-sugar glaze, finished with a touch of vinegar.

Allergens: Soybeans, sesame

2 Boiled Cabbage/Red Paprika Cabbage, paprika

Lightly blanched cabbage and red paprika served as a refreshing salad.

Allergens: None

3 Carrot dressing Carrot, soy sauce, apple vinegar

Allergens: Soybeans, apple

4 Sweet and spicy deep-fried Kuruma-fu Kuruma-fu, ginger, chili pepper

"Fried and seasoned wheat gluten. The 'kuruma' in 'kuruma-fu' means 'car' in Japanese. The sliced wheat gluten is shaped like a wheel, resembling a car's tire, which is how it got its name."

Allergens: Wheat, soybeans, sesame

5 Cream croquette Soy milk, carrot, King king king mushroom, paprika, corn

Croquettes made by mixing vegetables into soy milk cream.s.

Allergens: Soybeans, wheat

6 Chirashizushi Sushi rice, lotus root, edamame, tofu, shiitake mushroom, cucumber, rice malt

Chirashi Sushi with vegetables, mushrooms and tofu. Chirashi sushi is a type of sushi made by mixing ingredients with seasoned rice. The term "chirashi" means "scattered," and the name "chirashi sushi" comes from the idea of "scattering" various ingredients on or throughout the seasoned rice. Chirashi sushi is often enjoyed at celebratory occasions.

Allergen: Soybeans

7 Pickles Cucumber, rice-malt

Cucumbers pickled in rice malt.

Allergen: None

8 Nimono(Japanese-style stew) Konnyaku, seasonal vegetables

"Nimono" is a traditional Japanese home-cooked dish where seasonal vegetables and konnyaku are simmered in a sweet soy sauce-based broth.

※Konnyaku or Konjac

Konnyaku, also known as Konjac or Devil's tongue, is a traditional Japanese food and is jelly made from Konjac (Konnyaku) yam roots.

Allergens: Soybeans, wheat, sesame

THE SUMO HALL

