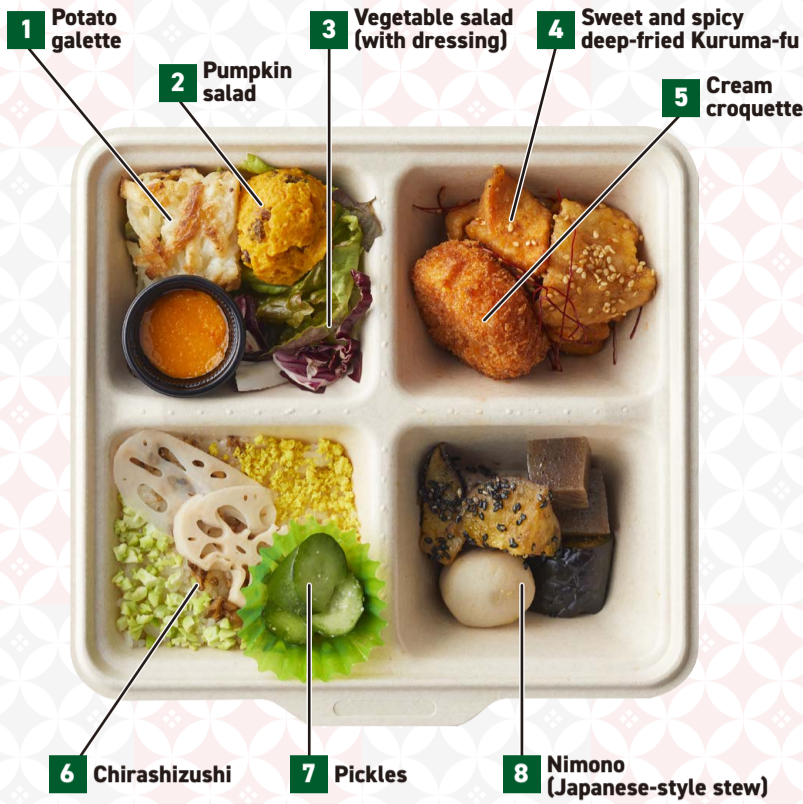


# HIRAKUZA VEGAN Bento

# VEGAN



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



## 1 Potato galette

Potato

Thinly sliced potatoes layered on a frying pan and crisped to perfection.

**Allergens: Soybeans, cashew nuts, apple, sesame**

## 2 Pumpkin salad

Pumpkin, tofu mayonnaise, raisins, cashew nuts

Mashed pumpkin, raisins, and cashew nuts mixed with mayonnaise made from tofu.

**Allergens: Soybeans, cashew nuts, apple, sesame**

## 3 Vegetable salad (with dressing)

Sunny lettuce, carrot dressing

**Allergens: Soybeans, cashew nuts, apple, sesame**

## 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 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



HIRAKUZA OSAKA