



SUSHI

All our sushi is made with organic brown rice Gluten-free!

OMAKASE

Set of 8 NIGIRI 20

Selection of special nigiri (small balls) with various fresh vegetables on top
Everyday we pick the best vegetables prepared in different ways

MOON RABBIT

Set of 14 pieces 30

Selection of nigiri, small-and outside rolls. Chefs choice!

BIG FASHION ROLLS

YAKI NASU

5 pieces 12

Grilled marinated aubergine, vegan cream cheese
Avocado, carrot, cucumber and fresh salad

ENOKI TEMPURA

5 pieces 12

Tempura of enoki mushroom-bean sprout pickles
Avocado, daikon radish, cucumber, carrot and fresh salad

OUTSIDE ROLLS

SWEET MOCK EEL

4 pieces 8

Mock eel is a typical classic SHOJIN RYORI dish made of tofu,
Yam and lotus roots, avocado, cucumber and vegan eel sauce on top!

FAKE SPICY TUNA

4 pieces 8

Fake tuna made with chickpeas, one of the secret ingredients is miso
Avocado, cucumber, carrot and sesame seeds

SMALL ROLLS

6 pieces of one kind

UMEBOSHI - pickled plum and cucumber	6
CARROT - spicy cooked carrot	6
SHIITAKE - marinated mushrooms	6
NATTO - organic fermented soybeans	6
AVOCADO	5
CUCUMBER	5

Home made SPECIAL SAUSES

UMEBOSHI pickled plum with mirin and rice vinegar	3	TAHINI-MISO mild spicy	3
ORGANIC SOY Gluten-free!	3	WASABI Organic	3
		Ginger	3



APPETIZERS

ENOKI TEMPURA

Tempura of organic enoki mushrooms 8

AGEDASHI TOFU

Tofu crispy deep fried served in SHOJI broth
Ginger and spring onion 8

SIDE DISHES

SHIRA AE

A typical SHOJIN RYORI dish
Made with smashed tofu,
ground sesame and vegetables 6

HIJIKI

Simmered black seaweed salad with carrot
Onion, lotus roots and shiitake mushrooms 5

SUNOMONO

Seaweed salad with cucumber and carrot
In a sweet rice vinegar 5

YAKI NASU

Marinated grilled aubergine 5

RENKON KINPIRA

Spicy baked lotus roots 5

BOWL OF ORGANIC BROWN RICE

Plain 4
Mixed with lotus roots 6
Mixed with hijiki seaweed 6

SALAD

SCENT OF JAPAN BARAZUSHI

A kind of *POKÉ BOWL* *Gluten-free!*

Bara means "scattered," It is most often prepared at home.

A dish everyone likes!

Made with *sushi rice* and served with a mild spicy miso dressing

-Basic 12

-Tempura of enoki mushroom 15

-Spicy tofu 15

SOBA NOODLE SALAD

Buckwheat noodles. On top different cooked and fresh vegetables, seaweed and lotus roots
Served with a spicy miso tahini dressing 15



SOUP AND MAIN DISH

MISO SOUP

In Japan they often say.... One Miso soup a day keeps the doctor away!

The soup is completed with fresh cooked vegetables and Seaweed 6

RAMEN NOODLE SOUP

With tempura of enoki mushroom, tofu and freshly cooked vegetables 18

BENTO AND MAIN DISH

BENTO OF THE DAY

We make every day a beautiful colourful and delicious bento!

*Served with brown rice, salad, home made pickles,
fresh vegetables, tofu and seaweed* 15

OTHER MAIN DISH

Served with brown rice, salad and home made pickles

YASAI AND TOFU KATSU

Tofu and vegetables coated with crunchy breadcrumbs
Served with a tick sweet soy sauce 16

JAPANESE CURRY

Homemade curry! Japanese comfort food!

A rich curry with a medley of heartwarming seasonal vegetables 16

SHOJIN RYORI DISHES **ONLY ON ORDER THE DAY BEFORE!**

KENCHINJIRI SOUP

Japanese vegetable soup. Originally created as a Buddhist Temple dish!
Root vegetable and tofu sautéed in sesame oil and cooked in dashi broth 8

SHIRA AE

This typical SHOJIN RYORI salad is made with
Smashed tofu, ground sesame and fresh vegetables 6

VEGAN GRILLED EEL *served with brown rice and home made pickles*

Also a typical SHOJIN RYORI dish made of tofu, yam and lotus roots.
Topped with vegan eel sauce! 18

GOMA DOFU

This dish is standard served as SHOJIN RYORI in almost all Zen temples
Made of grinded white sesame seeds (sesame paste), and kuzu starch 8



DRINK MENU

TEA SPECIALS

Tea specialist Ariadne Vogel- Brouwer from Tisgroen created exclusive for MOONRABBIT 3 special kinds of organic tea blends witch good for your health and pure in taste!

For 1 cup of tea*

SOU TEA 3

REFRESHING TEA

Original roasted brown tea with lemon peel and dried ginger.
It helps digestion

ZEN TEA 3

TRANQUILITY TEA

Brown rice tea rich in vitamin E with linden and chamomile.
For your relaxation!

BI TEA 3

BEAUTY TEA

A refreshing combination of powerful anti-oxidant rich green tea and dried lemon peel.
For stomach distress and antidote!

KUKICHA TEA 3

DETOX TEA*

This tea is made of the twigs of a green tea plant. It contains less tannin that makes this tea soft and mild in taste. Good source of vitamin and minerals like copper and zinc
For liver detox

*The tea comes in a special paper tea bag

Direction:

Put the bag in your tea cup and poor hot water over it (85 degrees) let it sit for 4 minutes

*Kukicha tea use 60 degrees water Rest 5 to 20 minutes

www.tisgroen.nl

Katsu- coated with bread

Yaki -baked

Kinpira- baked and simmered spicy dish

Agedashi- first fried and than simmered in broth

Mock- fake fish or meat

Yasai- vegetables

Omakase- a dish made with ingredients chosen by the chef himself

Umeboshi- pickled plum

Tahini- sesame paste

Miso- fermented soybean

Mirin- fermented sweet rice wine

