



VEGAN BENTO ~Shojin style~

¥ 3,500

Japanese “Shojin Ryori” is traditional Buddhist vegetarian cuisine. It avoids meat, fish, and even pungent ingredients like garlic and onions, following the principle of non-violence and mindfulness in eating. We are pleased to prepare bento box that can be enjoyed with peace of mind, for especially vegans and vegetarians.



※Following items are not included in ingredients.

- Fish and seafood
- Meat
- Dairy products
- Egg
- Honey
- Gokun (five pungent roots/ garlic, green onion, chives, shallots, scallions)
- Gelatin
- White sugar
- No bonito broth (only cooked with kelp broth or vegetable broth).

※Reference photo.
The content is subject to change depending on the season.

“Shojin Ryori” emphasizes balance, seasonality, and simplicity. It follows the idea of five flavors (sweet, sour, salty, bitter, umami) and five colors, creating a beautiful, nourishing meal. It’s more than just healthy food—it’s a culinary expression of Zen.

【For application and Inquiries】

櫻珞 YOURAKU

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◆ Please make a phone call until 2:00 PM the day before use. English available.

◆ Possible for more than one bento.

◆ The expiration period is 6 hours (4 hours in summer).