"Healthy & Delicious" Modern Japanese Vegan Cuisine



In order to make you & the planet healthy & happy, we make great-tasting foods from scratch using ALL ORGANIC vegetables, fruits, rice, beans, nuts, seeds and spices WITHOUT white sugar, refined salt, MSG, GMOs, food additives, and oil (except for organic olive oil for pan-fried items) but WITH ORGANIC LOVE. Enjoy VegiLicious' food and make yourself, your family, friends, and the planet healthy & happy.

Friends of Akira & Ana Owner of VegiLicious

(714) 377-3928 16821 Algonquin St, Ste103, Huntington Beach, CA 92649

We use Hydrogen Mineral Water for cooking and drinking. Please inform our staff of any food allergies.

Welcome to VegiLicious!

We're thrilled to continue the legacy of Akira & Anna, who built this restaurant on a foundation of passion, quality, and a love for plantbased cuisine. As the new owners, we're dedicated to preserving the same commitment to delicious, ethical, and sustainable food that has made this place special. Our menu will continue to feature the beloved dishes you've come to know, with a few new surprises that reflect our own love for vegan cuisine. Whether you're a long-time customer or a first-time visitor, we can't wait to serve you.

Join us in this next chapter as we honor the past and look forward to a future filled with delicious, healthy meals made with care.

Appetizers

Edamame with Real Sea Salt (gluten free) Boiled organic soybeans in the pod. Served cold. 4.5

Wealthy God's Pickles (gluten free)

Japanese fukjinzuke known as wealthy God's pickles. Thinly sliced organic Japanese daikon radish & carrots pickled in gluten free organic sweet soy sauce. 4

Samurai Kimchi (gluten free)

Handmade chilly pickles of organic cabbage, cucumber, daikon radish, carrot and green onion. Our kimuchi is made to an exquisite sweet and spicy taste. 7

Steamed Vegetable Medley (gluten free)

Steamed organic broccoli, cauliflower, carrots and peeled edamame. Served with our organic savory sesamiso sauce. 9

Onigiri (Rice Balls) w/ Nori (gluten free)

Sprouted organic 5-grain rice balls mixed with seasoned minced kelp wrapped in nori (roasted seaweed). 2pcs. 7

Organic Soup Creamy Sweet Corn Chowder (gluten free)

Extra-rich chowder made from organic sweet corn with sunflower seeds. Reg. 7 Lg. 10.5

Rich Brewed Miso Soup with Hearty Tofu and Eryngii **Mushrooms** (gluten free)

Real authentic Japanese organic miso soup with chunks of organic tofu, eryngii mushrooms, wakame seaweed, green onion, and sesame seeds. Reg. 7 Lg. 10.5

Organic Salads
Angel Hair Salad (gluten free)

Thinly shaved cabbage and carrots with sprouts. Served with our organic garlic-sesame dressing. Regular. 5.5 Large. 9.5

Japanese Tofu-n-Radish Salad (gluten free)

Cubed organic tofu, hand-chopped red leaf lettuce, shredded Japanese daikon radish & carrots, sliced radish, peeled edamame, hemp seeds, sunflower seeds, and chopped nori. Served with our organic creamy sesame dressing. Regular 8.5 Large 15

Chef's Green Salad (gluten free)

Hand-chopped red leaf lettuce, shredded Japanese daikon radish & carrots, sliced radish, sprouts, and sprinkled with sunflower seeds & hemp seeds. Served with our organic garlic-sesame dressing. Regular 7 Large 12

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Bowls

Kobe BBQ Bowl

This Akira's created vegan premium meat has even better taste & texture than real premium beef. The thinly sliced meat is marinated and grilled with Akira's special BBQ sauce. Served over 5-grain rice and topped with green onion, sprouts, sesame seeds and thinly shredded red pepper. 22

Large size (50% more Kobe BBQ Meat & Rice) 30

★Add Wrapping Lettuce w/ Housemade Chili Paste 5
Chili Paste only 2

Teriyaki Crispy Chick'n Tenders Bowl

Oven baked crispy chick'n tenders & sweet onions with our secret teriyaki sauce on the bed of shaved cabbage and 5-grain rice. Topped with green onion and sesame seeds. 15

Large size (50% more Tenders & Rice) 21

Organic Japanee Curry

Our Japanese curry is made through a long process of cooking a great amount of all organic vegetables, fruits and spices. Served with organic 5-grain rice, wealthy God's pickles, and a sprinkle of alomd slices.

Crispy Chick'n Tenders Curry

Oven-baked crispy chick'n tenders served on top of curry & rice. 17.5

Meatless Kobe Beef Curry

Sauteed vegan Kobe beef served on top of curry & rice. 22 Extra meat for an additional 10

Pan-fried Tempeh Curry (gluten free)

Organic tempeh pan-fried with a touch of organic olive oil. Served on top of curry & rice. 15

Cali-Vegetables Curry (gluten free)

Organic broccoli, cauliflower and carrots served in curry. 13.5

Tofu Curry (gluten free)

Cubed organic fresh tofu served in curry. 13.5

Garbanzo Beans Curry (gluten free)

Organic garbanzo beans served in curry. 13.5

★Large portions of curry & rice available for an additional 4

Add-ons

Tofu (gf) 4 Crispy Chick'n Tenders 2pcs. 4 / 4pcs. 7 Garbanzo Beans (gf) 4 Corn (gf) 1.5 Edamame (gf) 2 Steamed Vegetables (gf) 4 Hemp Seeds (gf) 1.5

Organic Noodles

Spicy Miso Ramen

This premium ramen is made with all organic ingredients: the rich spicy soup, the noodle and the toppings, including seasoned meat (less) crumbles, wakame seaweed, sweet corn, bean sprouts, green onion and sesame seeds. 18

Gluten-free noodle available for an additional 3

(Please allow an extra 10 minutes than regular)

Add-ons (gluten free)

Extra Wakame / Sweet Corn / Green Onion 1 each Extra Bean Sprouts 1.5 Extra Soup (half) 3 Extra Meat(less) Crumbles 5, Extra Noodles Extra 4 Gluten-free Noodle 7

Add organic 5-grain rice (half) and make porridge with your left-over soup for 2

Yakisoba (Japanese Chow Mein)

Yakisoba is a Japanese noodle stir-fried dish. Our Yakiboba is a perfect balance of noodles, shredded Akira's meatless Kobe beef and vegetables such as cabbage, onion, carrot and bean sprouts. Topped with green onion and sesame seeds. 19

Kid's Meal

Oven baked vegan chick'n tenders, organic potato wedges,organic edamame, organic carrot sticks and Onigiri. 8.5

Rice

Sprouted Organic Brown **Rice (gluten free)** Reg. 4 Lg. 5

Made with LOVE Served from HEART





Drinks (All Organic)

Refreshers

Housemade Lemonade w/ Coconut Water

Organic lemon juice and coconut water mixed in the kitchen. Lightly sweetened with organic maple syrup. 5.5

Very Berry Lemonade w/ Coconut Water

Organic strawberries, blueberries, blackberries and raspberries blended with housemade lemonade w/coconut water. 6

Pure Apple Juice

Taste the difference with 100% organic unfiltered juice. 5.5

Matcha (Iced/Hot)

Green Tea

Brewed with the best Japanese grown organic green teal leaves and a touch of organic matcha powder. 3.5

Matcha Latte

Organic green tea matcha powder blended with organic soy milk. Lightly sweetened with organic maple syrup. 5.5

Coffee Beverages (I and / Hot)

Coffee

Organic Arabica grown in the rainforest. 4

Cafe Latte

A shot of espresso with organic soy milk. 5

Espresso

Single 3.5 Double 4.5



Tea (Iced/Hot)

Assam Black Tea

Organic black tea grown in Assam, India. 3.5

Oolong Tea

Organically grown and semi-fermented combining the qualities of black and green teas. 3.5

Rooibos Tea (Caffeine free)

Organic herbal tea naturally free from caffeine. 3.5

Pot of Specialty Tea (Caffeine free)

Chamomile

Calms your nervous system, soothes and supports your digestion. Fragrantly floral, honey-like and bittersweet. 6

Dandelion Leaf & Root

Supports kidney function and healthy digestion. Enjoyably mild and sweet. 6

Hibiscus

Supports the cardiovascular system. 6

Bottled Water

Perrier (330ml) 5 Sparkling

Dessert (All Organic)

Cakes

Raspberry Lemon Raw Cake* (gluten free) 9

White Chocolate Strawberry Raw Cake* (gluten free) 9

Strawberry Chocolate Raw Cake* 9

* a la mode for 2.5

Housemade whipped cream for 1.5

Ice Cream

Strawberry Ice Cream** (gluten free) 6.5

Chocolate Ice Cream** (gluten free) 6.5

Vanilla Ice Cream** (gluten free) 6.5

** Complimentary toppings of almonds & walnuts with a chocolate drizzle

Sundae

Heaven Sundae (gluten free) 12

Vanilla, strawberry and chocolate icecream, granola, almond slices, walnuts, chocolate syrup, banana slices, strawberries, and housemade whipped cream on top.

