"A new shape of salad" Vegedeco Salad® Cafe, which proposes a salad that looks exactly like a cake, now open in Sakae, Nagoya

Vegedeco Salad® Cafe was created and produced by Mitsuki Moriyasu, a Japanese food designer who aims to combine health and beauty.

Released in June of 2015, « Vegedeco Salad® », a salad made in a form of a delicious cake, was sold for the first time in a cafe located in Sakae, Nagoya on april 5th 2016.

Several kinds of « Vegedeco Salad® » can be ordered. Vegetables included in each salad have been carefully chosen for their good and natural Phytochemical effects.

Along with your lunch, you can experience drinking a "Vegedrop Tea" and enjoy its natural benefits on health and beauty.

« Vegedeco Salad® », the salad that looks exactly like a cake, was released in June 2015.

It is the centerpiece of the health and beauty food style's cafe located in Sakae, Nagoya.

Gorgeous Vegedeco Salad®

« Vegedeco Salad® », the new shape of salad, is " fun to look at" and "fun to eat"! This new concept of salad made in the form of a delicious decorated cake, will make you smile!

Looking gorgeous, all of those salads are made from a low carbohydrate and gluten free recipe.

They are especially popular among women who particularly care about their health and beauty and to men who want to build up their body.

Vegedeco Cafe proposes different variations of their salads with themes based on the color of the selected vegetables. Among them, the "Pastel Violet Vegedeco Salad®" and the « Lotus Pink Vegedeco Salad® ». Those themes have been thought of to fit the costumers' tastes and make them enjoy the choice of their meal.

Newly and specially elaborated, an original Koji (Japanese sake starter mould) dressing will enhance the delicious taste of your «Vegedeco Salad ».

So how about trying "Vegedeco Premium" made with trendy Superfood or one of the other kinds of « Vegedeco Salad® » ? Take-out is also possible.

« Vegedeco Salad® » can also been used instead of a cake for several events (birthday, party...). It is a beautiful and original way to decorate your table.



The « Hall Vege Set »

Also, the Cafe proposes "Vegedrop Tea", a tea that uses the all parts of the vegetables (roots, leaves, peels...).

This tea is served along with your choice of Vegedeco Salad® in the "All Vege Set".

« Vege drop Tea » ingredients are carefully selected for their antioxidant action, detox property, and according to each season of the year.

Original products selected by the food style designer Mitsuki Moriyasu are sold in the Cafe's store. You can find low carbohydrate and gluten free foods, like the « Koji Soufflead» (soufflé and bread combination) and the « Daizu Madeleine », both made with soy flour produced in Japan.

Let's enjoy this new shape of salad and experience this newest meal style that will for sure meet your expectations!



A plate of Vegedeco

 $\textit{Salad} \\ \mathbb{R}$

Vegedeco Salad® Cafe

11:30 Open – 16:00 Close (Last Order 15:30)

Place : Nagoya-shi Naka-ku Nishiki 3-1 7-5

Contact: $0\ 5\ 2-9\ 5\ 1-9\ 2\ 2\ 0$



Coral Pink Vegedeco

Salad

All Vegedeco Set

- 3 kinds of Vegedeco Salad+Vegedrop Tea +Gluten free bread slice made with ancient rice from 1580 (1706 including tax)

Vegedrop Tea – $\frac{1}{2}$ 6 0 0 ($\frac{1}{2}$ 6 4 8 including tax)



Vegedrop Tea, a tea rich of vegetable's phytochemical

Vegedrop Tea

Vegedeco Salad® (Including Demi Vegedrop)

Take-out

Vegedeco Salad® (Including Koji Dressing)

- Royal Yellow Vegedeco Salad $\mbox{$\not =$} 7\ 0\ 0\ (\mbox{$\not =$} 7\ 3\ 5\ \mbox{including tax})$
- Birthday Vegedeco Salad0 1 5 c m From 4 5 6 0 0 (4 8 including tax)
- ★Requires a reservation