APPETIZERS

Edamame
Boiled and salted Green Soy Beans

Potato Salad
Japanese mashed Potato Salad

Kimchi
Korean Spice Cabbage Pickles

Gyoza 6 pcs
Japanese Pork Dumplings

Takoyaki 20 pcs
Ball Shaped Japanese Snack made of a Wheat Flour based, Batter and cooked in a Special
moulded pan

Edamame Garlic
Blanched Green Soybean topped with Salty Garlic oil

Hijiki
Brown Sea Vegetable

Okonomiyaki
Japanese Savoury Pancake

Deep Fried Gyoza 6 pcs

Natto
Fermented Soy Beans

PASTA

Wafu Oroshi Pasta
Pasta topped with Seaweed, grated white Radish, Tuna, Ponzu and Aojiso Leaves

Butter Shoyu Pasta
Pasta Stir-Fried with Soy Sauce, Butter, Bacon, Mushrooms and topped with Spring Onions
and Seaweed

DONBURI

Katsu Don
Deep – Fried Pork cutlet served with sweet and savoury sauce and eggs over rice

Tofukatsu Don
Deep fried Tofu served with sweet and savoury sauce and eggs over rice

BBQ Beef & Pork Don
Grilled Beef and Pork, Kimchi and Shredded Cabbage served over rice

Vegetable BBQ Don
Grilled Mushrooms and Eggplant served over rice

Teriyaki Chicken Don
Crispy skinless Chicken Thighs, Stir fried and swimming in a beautiful flavoured Homemade Teriyaki Sauce

Hirekatsu Don
Deep fried Pork Fillet Cutlet served with sweet and savoury sauce and eggs over rice

BBQ Beef Don
Grilled Beef, Kimchi and shredded Cabbage served over rice

BBQ Pork Don
Grilled Pork, Kimchi and shredded Cabbage served over rice

3 Shoku Kaisen Don
Mix of Tuna, Toro, Salmon and Aburi Sashimi with Shiso leaves served over rice

CURRY RICE

Curry Rice
Japanese Style Curry over rice

Hirekatsu Curry Rice
Curry over rice and Hirekatsu on top

Tofukatsu Curry Rice
Curry over rice with Tofukatsu on top

Katsu Curry Rice
Curry over rice and Tonkatsu on top

Karaage Curry Rice
Curry over rice with Karaage on top

SOUPS

Miso Shiru
Miso, fermented Soyabean Paste served with firmly chopped Spring Onions

DESSERTS

Japanese Custard Pudding

Matcha Mousse