

DISH NAME Romaji (Kanji/Kana)	DESCRIPTION
<p>1. Gyudon (牛丼)</p> 	<p>Rice bowl topped with thinly sliced beef and onions simmered in a sweet-savory sauce with beni shoga (red pickled ginger).</p> <p>.....</p> <p>A true comfort classic among Japanese food!</p>
<p>2. Hiyayakko (冷奴)</p> 	<p>Chilled silken tofu topped with green onions, grated ginger, katsuobushi dried bonito flakes and a splash of soy sauce.</p> <p>.....</p> <p>Perfect on a hot summer day as a side or an appetizer!</p>
<p>3. Kakiage (かき揚げ)</p> 	<p>Thinly sliced mixed vegetable (and sometimes shrimp) tempura fritter, deep-fried until crispy. Served with tentsuyu tempura sauce.</p> <p>.....</p> <p>Great topping for rice or noodles!</p>
<p>4. Karaage (唐揚げ)</p> 	<p>Japanese-style fried chicken, marinated in soy sauce, garlic and ginger, then coated in potato starch before being deep-fried to perfection.</p> <p>.....</p> <p>A must-try Japanese food sensation!</p>

5. Omurice (オムライス)



Ketchup-flavoured fried rice wrapped in a thin, fluffy omelet and topped with a drizzle of ketchup.

.....

A truly unique and comforting Japanese food experience!

6. Teriyaki Chicken (鶏の照り焼き)



Pan-fried chicken glazed with a signature sweet and savoury teriyaki sauce.

.....

An extremely popular Japanese food dish!

7. Tonkatsu (豚カツ)



Panko breaded deep-fried pork cutlet with a drizzle of tangy tonkatsu sauce. Usually served with shredded cabbage.

.....

Hearty, crunchy, and irresistibly good!

8. Unagi no Kabayaki (うなぎの蒲焼)



Char-grilled freshwater eel glazed in a sweet soy-based sauce. Often served over rice with a sprinkle of citrusy sansho pepper.

.....

A truly special and luxurious Japanese food experience!