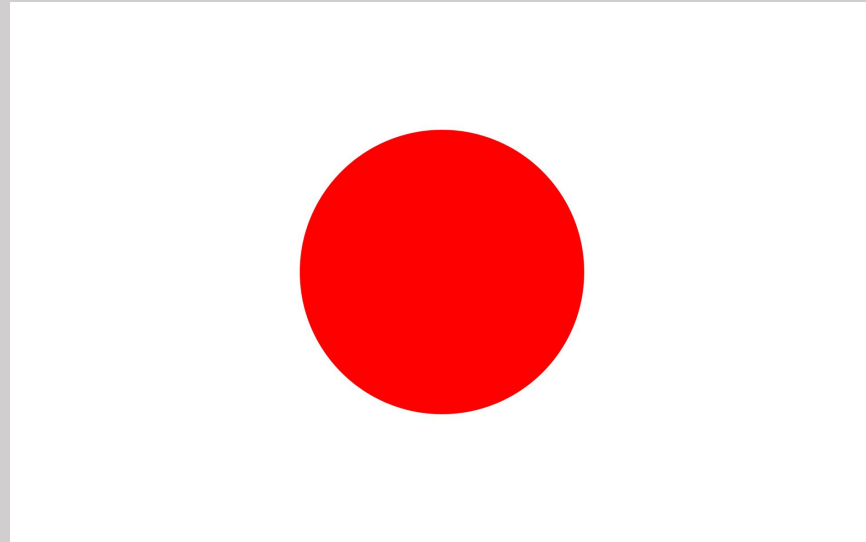


# Japanese cuisine



# The rules of Washoku:

- **Maximum variety of ingredients and their freshness.**
- **The desire not to compete with nature by creating new incredible flavors, but on the contrary, to find a balance of ingredients that would emphasize the natural nuances of each product.**
- **Respecting the seasonality of dishes.**
- **A healthy and balanced diet according to the principle of ichiju-sansai. It implies that the main meal should include one soup, three kinds of snacks made of protein foods and vegetables, and rice.**

# RICE DISHES



Cooked rice



Sushi



Onigiri



Curry rice



Fried rice

# SEAFOOD DISHES



Sashimi



Yakizakana



# NOODLES



Soba



Udon



Ramen



Yakisoba



# HOT POT DISHES



Sukiyaki



Shabu-shabu

# MEAT DISHES



Yakitory



Tonkatsu



Yakiniku



# DESSERTS



Mochi



Dango



Dorayaki