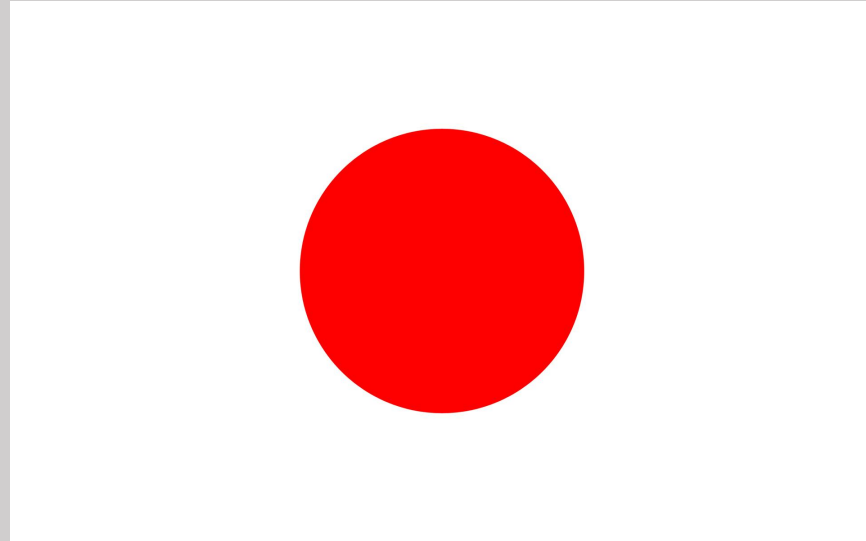


Japanese cuisine



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