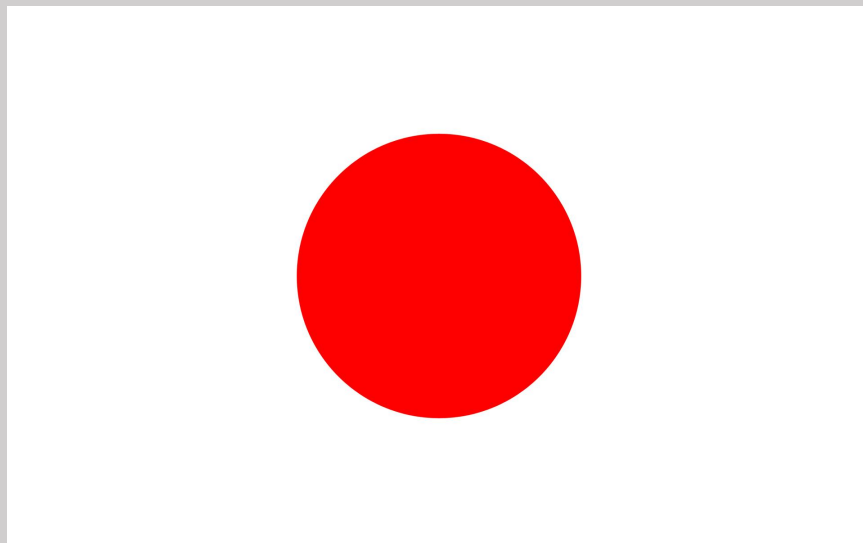


Japanese cuisine



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