

Dishes

料理

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DONBURI
どんぶり *rice bowl*
- 14

SUSHI
寿司 *sushi*
- 22

SASHIMI
刺身 *sashimi*
- 24

TEMPURA
天ぷら *tempura*
- 26

UNAGI
鰻 *eel*
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TEISHOKU
定食 *set meal*
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YOSHOKU
洋食 *Japanese Western cuisine*
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CHUKA
中華 *Japanese Chinese cuisine*
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KAISEKI RYORI
会席料理 *kaiseki course meal*
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WASHOKU What is This? 1
NOREN 暖簾 *fabric divider*
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OSECHI RYORI
おせち料理 *New Year's Day food*

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SOBA
そば *buckwheat noodles*
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UDON
うどん *udon*
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RAMEN
ラーメン *ramen*
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OKONOMIYAKI
お好み焼き *savory pancake*
- 60

ODEN
おでん *oden stew*
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YAKITORI
焼き鳥 *skewered chicken*
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NABE
鍋 *hot pot*
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BENTO
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小鉢 *side dishes*
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WASHOKU What is This? 2
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松花堂弁当 *kaiseki ryori in a box*

Ingredients

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TOFU & daizu shokuhin
豆腐と大豆食品 *tofu and soy products*
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DASHI sozai
ダシの素材 *dashi broth ingredients*
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SAKE
酒 *sake*
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TSUKEMONO
漬物 *pickles*
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WAGYU
和牛 *Japanese beef*
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NIHONCHA
日本茶 *Japanese tea*
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SHUN CALENDER
旬の食材と料理
seasonal Japanese dishes and ingredients
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WASHOKU What is This? 3
HARAN 葉蘭 *decorative divider*

Washoku Explained

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KOME
米 *rice*
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SHOJIN RYORI
精進料理
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味噌と醤油 *miso & soy sauce*
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types of washoku restaurants