



Sushi Platter

Ingredients: Fresh tuna, sushi rice, nori seaweed. Description: A variety of sushi, including nigiri and maki, with fresh fish, perfectly seasoned rice and wrapped in nori seaweed.





Chicken Teriyaki

Ingredients: Chicken, teriyaki sauce, green onions.

Description: Grilled chicken breast, drizzled with a sweet and savory teriyaki sauce, accompanied by fresh green onions.



Tempura Udon

Ingredients: Udon noodles, shrimp,

vegetables (zucchini, carrot).

Description: Thick udon noodles served in a hot broth with crispy shrimp tempura and fresh vegetables.



Katsudon

Ingredients: Breaded pork, egg, rice. Description: A bowl of rice topped with fried breaded pork and a poached egg, all covered in a savory sauce.



Tonkatsu

Ingredients: Breaded pork, white rice, shredded cabbage. Description: Breaded and fried pork tenderloin, served with white rice, cabbage salad and tonkatsu sauce.

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Drinks

Green Tea (Hot or Iced)

Description: Japanese green tea, served hot or cold, refreshing and full of antioxidants.

Sapporo Beer

Description: The famous Japanese Sapporo beer, light and refreshing, perfect to accompany any dish.

Plum Wine (Umeshu)

Description: Japanese plum wine, sweet and fruity, ideal as an aperitif or to accompany sushi.

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Desserts

Mochi Ice Cream

Ingredients: Glutinous rice, vanilla or green tea ice cream, sugar.

Description: A delicious ice cream wrapped in a soft layer of glutinous rice, with flavors

such as vanilla, green tea and strawberry.

Matcha Cheesecake

Ingredients: Cream cheese, matcha (green tea powder), graham crackers.

Description: A soft cheesecake with a hint of matcha, served on a crunchy graham cracker

base.

Anmitsu

Ingredients: Agar-agar gelatin, fresh fruits (melon, pineapple), brown sugar syrup.

Description: A traditional Japanese dessert made with agar-agar gelatin, served with fresh

fruits and sweet brown sugar syrup.

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