

Menu

お品書き

Temaki Sushi (Hand Rolled Sushi)

手巻き寿司

*Maguro, Salmon, Porgy, Salmon Roe, Eel, Imitation Crab Stick, Egg
Tuna Mayonnaise, Avocado, Cucumber
With Vinegared Rice, Seaweed, Soy Sauce, Wasabi, Ginger*

Miso Soup

味噌汁

Daikon Radish, Soy Puff, Miso

Oshiruko

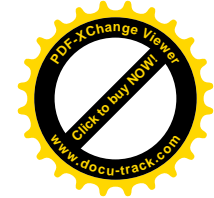
おしるこ

Rice Cake, Red Beans, Sugar

Bottled Japanese Tea

お茶

Sponsored by Ito En Ltd.



How to make temaki sushi



Take one sheet of seaweed.
Put vinegared rice on the seaweed and flatten it out to make a smooth bed of rice.



Choose 1 to 3 ingredients and place them on the rice.



Wrap the seaweed around the vinegared rice and ingredients.



Roll the cone shape.
Finally, before eating, dip in soy sauce and wasabi.