

LIST OF CERTIFIED JAPANESE FOOD SUPPORTERS IN HUNGARY

 restaurants  tea shops  stores

WHAT IS THE CERTIFICATION PROGRAM OF JAPANESE FOOD AND INGREDIENT SUPPORTER STORES OVERSEAS?

This program was designed to certify overseas restaurants, bars and retailers which carry Japanese food and beverages as official “Japanese Food Supporters” in order to further promote Japanese agricultural, forestry, fishery and food products around the world. Store information can be posted on the Taste of Japan website.



For further information, please visit:
<https://japan-food.jetro.go.jp/en/supporter.html>
Or contact: Budapest@jetro.go.jp

FOR RESTAURANTS

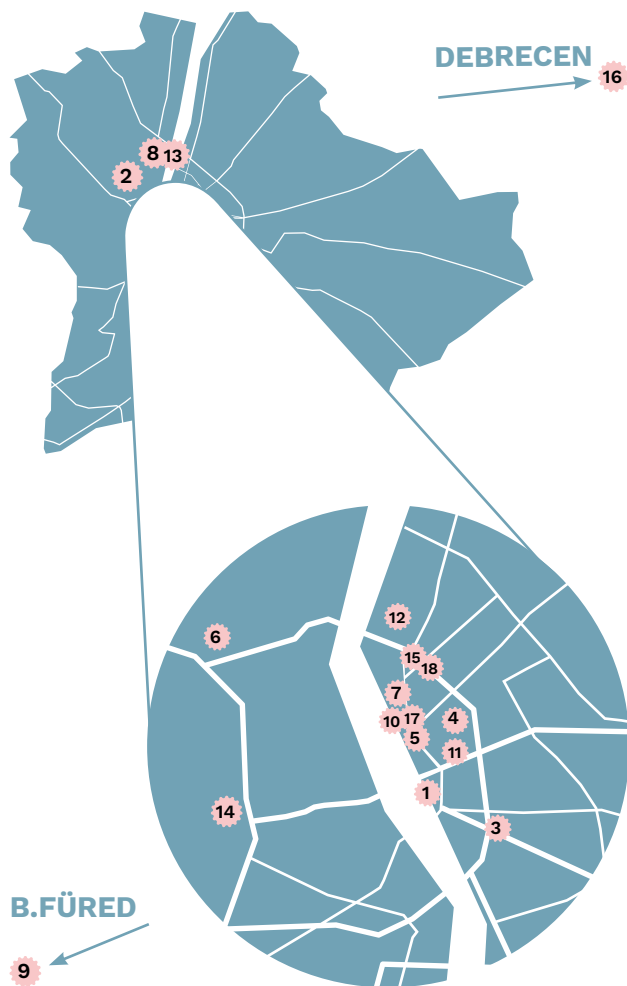
-  Consistently serving food made with Japanese food products and/or Japanese alcoholic beverages.
-  The fact that the restaurant uses Japanese food and alcoholic beverages is displayed on the menu.
-  Promoting the appeal and characteristics of Japanese food and alcoholic beverages.

FOR RETAIL STORES

-  Consistently selling Japanese food and alcoholic beverages.
-  The fact that products are Japanese foods and alcoholic beverages is indicated on the product shelf.
-  Promoting the appeal and characteristics of Japanese food and alcoholic beverages.

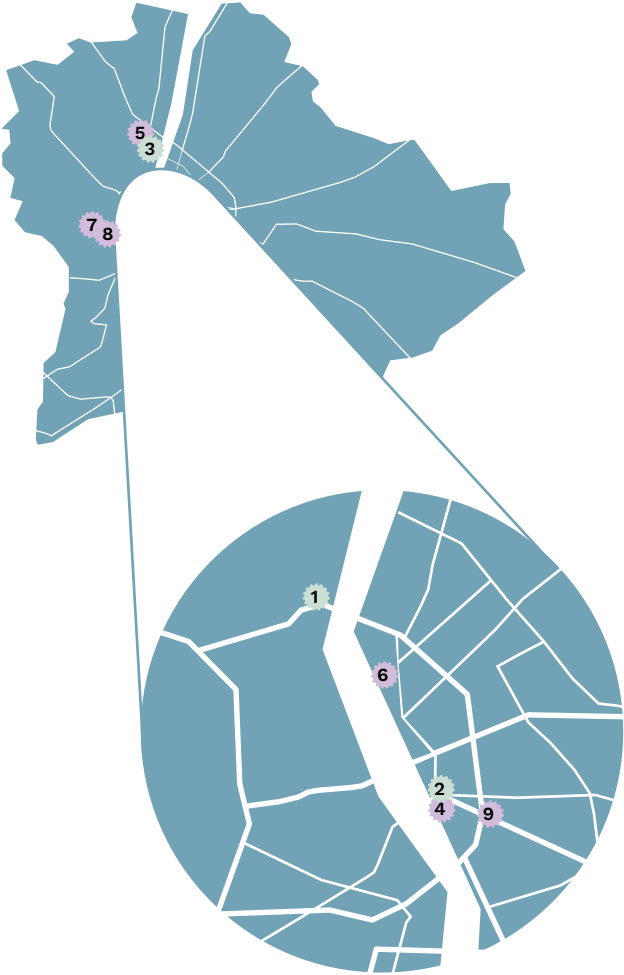
❏ Japanese foods and Japanese alcoholic beverages are defined as Japanese ingredients or products if they are produced within Japan.

❏ There is no charge for certification procedures and issuance of certificates, nor any annual membership fee



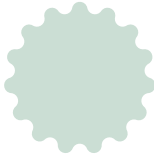
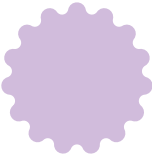
1. Bambuszliget-Takebayashi Restaurant
2. Fuji Restaurant
3. Kicsi Japán Sushi
4. Komachi Bistro
5. Nobu Restaurant Budapest
6. Snack Masako
7. Sushi Ocean
8. Sushisei Restaurant
9. Szezám Sushi
10. Tokio Restaurant
11. Wafu Japanese restaurant and pub
12. Wafu Ramen
13. Wasabi Buda
14. Wasabi MOM Park
15. Wasabi Pest
16. Wasabi Debrecen
17. Yama Restaurant
18. Yamato Table Grill & Sushi Restaurant

Map of the tea shops and stores



Map of the tea shops and stores

1. Flyingbird tea house
2. Matcha Tsuki Kálvin tér
3. Teavolution Tea Room and Shop
4. Ázsia bt.
5. Culinaris Óbuda
6. Culinaris Pest
7. Culinaris Hegyvidék
8. Culinaris Hegyvidék Wine & Spirit
9. Hiyoriya Shop
10. Premium Japanese



BAMBUSZLIGET-TAKEBAYASHI RESTAURANT

 bambuszliget.hu  bambuszliget

 1056 Budapest, Belgrád rakpart 18.

 36 1 318 1144



Cozy Japanese restaurant since 2003 on the bank of Danube, on 3 levels inside, including traditional tatami rooms and with outdoor terrace from spring 'till autumn overlooking to Gellért hill. Menu is set with the support of Shoji Morita, Japanese chef, including homemade noodles as well.



FUJI RESTAURANT

 fujirestaurant.hu

 fujirestaurant

 1025 Budapest, Csatárka út 54.

 36 1 325 7111, 36 30 386 3732



The first Japanese restaurant in Budapest, founded in 1991. Traditional and modern dishes, including teppanyaki, various noodles, tempura and nabemono, served in style on the hills of Buda. Try some of them with a matching Japanese drink.



KICSI JAPÁN SUSHI

 KicsiJapan  kicsijapan.sushi

 1082 Budapest, Üllői út 40.

 36 30 856 7925



A restaurant with a truly authentic "Little Japan" atmosphere. The dedicated chef prepares his delicate fresh dishes and delicious sushi behind the counter, so sit in front of him if you want to see his special skills and feel the magic of creating culinary delights.



KOMACHI BISTRO

 komachibistro

 komachi_bistro_budapest

 1073 Budapest, Kertész utca 33.

 36 70 297 4942

Authentic Japanese bistro in the downtown with everyday Japanese dishes, including ramen with homemade noodles, Japanese curry, gyoza and more. Come and try with friends, family or a quick lunch alone.



NOBU RESTAURANT BUDAPEST

 www.noburestaurants.com/budapest

 nobubudapest

 1051 Budapest, Erzsébet tér 7-8

 36 1 429 4242



The first Central European elegant restaurant of the NOBU Empire, NOBU Budapest opened in 2010 in the heart of Budapest. You can discover Chef Nobuyuki Matsuhisa's new-style Japanese cuisine, taste his special dishes redefining traditional techniques, which are also inspired by the rich flavours of South America.



SNACK MASAKO

 snackmasako

 snackmasako

 1022 Budapest, Lövház utca 22



Relax and slow down in this tiny authentic Japanese snackbar. While being served with sakes or other Japanese drinks, you can indulge yourself and get a taste of Japanese cuisine, homemade bites of the set menu, onigiri and enjoy the warm hospitality of Watanabe san.

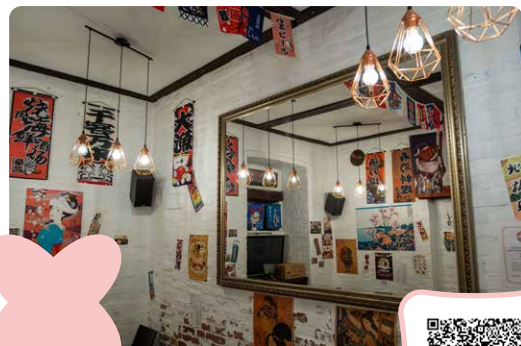
SUSHI OCEAN

 sushi-ocean.business.site

 [sushiocean](https://www.facebook.com/sushiocean)

 1054 Budapest, Széchenyi utca 14.

 36 1 612 7002



A warm welcome in a special atmosphere for different occasions. If you are a sashimi lover or want to try traditional Japanese dishes or some new ones, with family, friends or during business discussion, it can be a good option.



SUSHISEI RESTAURANT

 sushisei.hu

 [SushiSeiEtterem](https://www.facebook.com/SushiSeiEtterem)

 1036 Budapest, Bécsi út 58.

 36 1 240 4065, 36 30 435 0567



Whether you are a true sushi enthusiast or a gastronomic adventurer who wants to be enchanted by the unique combination of flavours from other countries, Sushi Sei awaits you with an elegant setting, an exquisite menu, excellent chefs and first-class service.

SZEZÁM SUSHI

 szezamsushi.eatbu.com

 [szezamsushi](https://www.facebook.com/szezamsushi)

 8230 Balatonfüred, Móra Ferenc u. 1

 36 30 216 8201

To the delight of travellers and locals alike, an excellent sushi is available near Lake Balaton and Tihany. Beside sushi, the engaged couple prepares lovely ramen, soups, bento-box for take-away and pre-order, and what's more, they always come up with some seasonal surprise. Don't miss to order if you are around.



TOKIO RESTAURANT

 tokiobudapest.com

 [tokiobudapest](https://www.facebook.com/tokiobudapest)

 1051 Budapest, Széchenyi István tér 7-8

 36 70 333 2176



The convergence of passion for Oriental cuisine, the embrace of wabi-sabi philosophy, and a dedication to Japanese perfectionism created a harmonious blend at the restaurant's opening in 2006. Located at the foot of Chain Bridge, beside the fine wide-variety dishes, the venue offers a selection of sakes, spirits, a variety of cocktails and many more gastronomic experiences.



WAFU JAPANESE RESTAURANT AND PUB

f wafubar

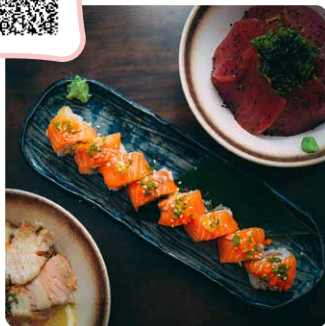
@ wafu_japaneserestaurant_

📍 1075 Budapest, Kazinczy utca 3.

☎ 36 70 562 6517



Dynamic and youthful Japanese restaurant and pub, where you can enjoy ramen, fried chicken, gyoza or other typical Japanese dishes with a choice of beer, spirits or cocktails among your loved ones in a friendly and casual vibe.



WAFU RAMEN BAR

@ wafuramenbar

📍 1137 Budapest, Katona József u. 24

☎ 36 30 1796923



If you are a ramen fan, you can visit WAFU's 2nd restaurant, a ramen bar close to the Danube and to Margit Island on Pest side, where you can enjoy other favourite dishes as well.

WASABI BUDA

 wasabi.hu  wasabirunningsushi

 1037 Budapest, Szépvölgyi út 15

 36 1 430 1056



Running sushi and wok restaurant since 2004 in Budapest. Wide range of Asian dishes, offering either traditional flavors or spirit of modern cooking, let it be wok dish, sushi and many other specialties from the Far-East.



WASABI MOM PARK

 wasabi.hu  wasabirunningsushi

 1123 Budapest, Alkotás 53.

MOM Park 1. emelet

 36 1 225 3518

2nd running sushi and wok restaurant on the Buda side. Wide range of Asian dishes, offering either traditional flavors or spirit of modern cooking, let it be wok dish, sushi and many other specialties from the Far-East.



WASABI PEST

 wasabi.hu  wasabirunningsushi

 1065 Budapest, Podmaniczky u. 21

 36 1 374 0008

Running sushi and wok restaurant on the Pest side. Wide range of Asian dishes, offering either traditional flavors or spirit of modern cooking, let it be wok dish, sushi and many other specialties from the Far-East.



WASABI DEBRECEN

 wasabi.hu  wasabirunningsushi

 4024 Budapest, Debrecen, Piac u. 18.

 36 52 535 346



Running sushi and wok restaurant in Debrecen. Wide range of Asian dishes, offering either traditional flavors or spirit of modern cooking, let it be wok dish, sushi and many other specialties from the Far-East.

YAMA RESTAURANT

 yamabudapest.com

 [yamabudapest](https://www.facebook.com/yamabudapest)

 1051 Budapest, Október 6. utca 9.

 36 30 080 0314

Modern, creative design and ambience, carefully curated dishes, selected drinks offer you a special and unforgettable adventure in the heart of Budapest. You are sure to have a unique and holistic experience, worthy of the name Yama, which means "the summit".



YAMATO TABLE GRILL & SUSHI RESTAURANT

 yamatorestaurant.hu

 [yamato](https://www.facebook.com/yamato)

 1066, Budapest, Jókai utca 30.

 36 70 681 7544



Beside sushi, sashimi and many other dishes, you can also get a role in preparing your own food, like yakiniku, while sitting around the special grill cooker built in the table, then dipping your meat into different sauces or you can cook your nabemono, the Japanese hot pot.

FLYINGBIRD TEA HOUSE

 flyingbirdteahouse.hu

 flyingbirdteahouse

 1027 Budapest, Frankel Leó út 6.

 36 1 318 1144



Tea specialty shop and web-shop. Engaged and enthusiastic tea specialists offer a selection of quality teas sourced from carefully chosen producers, furnishing you with tea related accessories. They also offer tea courses and tasting sessions to enhance your knowledge as a tea lover.



MATCHA TSUKI KÁLVIN TÉR

 matchatsuki.hu

 matchatsuki

 1053 Budapest Kálvin tér 2.

 36 70 776 0960



Teahouse and webshop. You can immerse yourself deeply in the pleasures of matcha. You can enjoy the quality powdered Japanese tea either as a traditional, healthy hot drink or in a variety of wonderful flavour combinations that change with the seasons. Be sure to try matcha-flavoured cakes and sweets, and matcha or sakura ice cream in the summer.

TEAVOLUTION TEA ROOM AND SHOP

 teavolution.eu  teavolution

 1036 Budapest, Nagyszombat utca 1/C.

 36 30 552 1981, 36 30 953 4939



Tea specialty shop and web-shop. Variety of quality teas and accessories selected with special care based upon personal contacts directly from the farmers and offered to you by the enthusiastic and dedicated owners. Supplying you with the secrets of perfect tea making, also holding tea related events, tastings.

ÁZSIA BT.

 azsiabolt.hu  tastetheworld

 1093 Budapest, Csarnok tér 5.

 36 1 215 7148, 36 1 219 0754



Retail store offering a wide variety of speciality food ingredients, beverages, cookware and related accessories from around the world. The family-run business also has a web shop and wholesale service.



CULINARIS ÓBUDA

 culinaris.hu  [culinaris](https://www.facebook.com/culinaris)

 1036 Budapest, Perc u. 8.

 36 1 345 0777/1



The largest and first shop of the speciality and premium products store is located in North-Buda. Culinary delicacies, including some from small local producers, come from all over the world. The company also has an online shop and a wholesale service.



CULINARIS PEST

 culinaris.hu  [culinaris](https://www.facebook.com/culinaris)

 1055 Budapest, Balassi Bálint u. 7.

 36 1 345 0777/2

Specialty and premium products store is located on Pest side behind the Parliament. Culinary delicacies, including some from small local producers come from all over the world. The company has on-line shop and wholesale service as well.



CULINARIS HEGYVIDÉK

 culinaris.hu  [culinaris](https://www.facebook.com/culinaris)

 1124 Budapest, Apor Vilmos tér 11-12.

 36 70 664 7241



Lately opened specialty and premium products store at South-Buda. Culinary delicacies, including some from small local producers originate from all over the world. The company has online shop and wholesale service as well.



CULINARIS HEGYVIDÉK WINE & SPIRIT

 culinaris.hu  [culinaris](https://www.facebook.com/culinaris)

 1124 Budapest, Apor Vilmos tér 11-12.

 36 70 654 4670

Next to the specialty food store, you will find a premium spirits & wine shop where you can select from quality beverages from all over the world. The company has online shop and wholesale service as well.



HIYORIYA SHOP

 Hiyoriya.JapaneseGrocery

 hiyorija.bp

 1082 Budapest, Üllői út 40.

 36 30 856 7925



You can buy some popular Japanese groceries located in the same place as the Kicsi Japan restaurant, and if you happen to be hungry, you can try sushi or other gastronomic creations of the Japanese chef.



PREMIUM JAPANESE

 premiumjapanese.com

 premium_japanese

 premiumjapanese.com

 info@premiumjapanese.com



Japanese perfection delivered to you. Webshop founded by a dedicated and experienced chef and his business partner, to distribute only high-quality and artisan Japanese food ingredients, mainly for professionals.



THE CATEGORIES OF SAKE

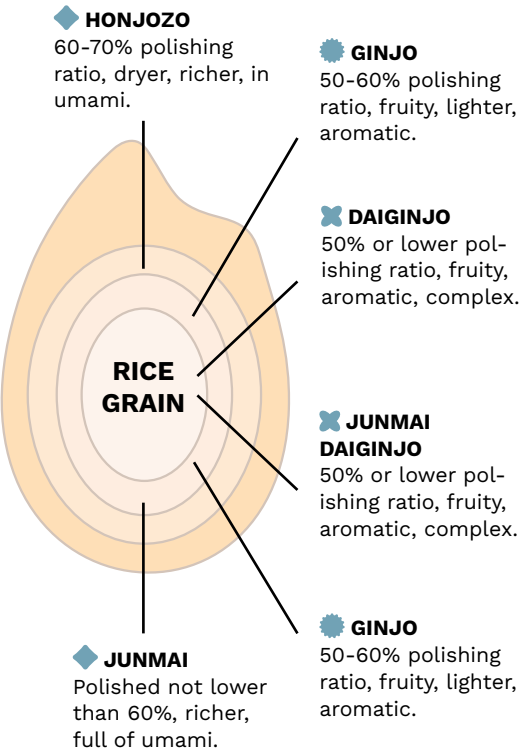
Sake is the national alcoholic drink of Japan fermented from rice. Its usual alcohol content is between 12-18%.

JUNMAI

All alcohol content derives from the fermentation of the rice, no extra spirit is added. Junmai sake usually has longer finish and more of the ricey aromas.

NON-JUNMAI

A small amount of brewer's alcohol is added after the fermentation, which usually makes the finish dryer and shorter, and the aromas become clearer to detect.



✕ Polishing ratio: the percentage of the rice grain that remains after polishing. The lower this percentage, the lighter the body of the sake. Breweries produce the special aromas of the sake with the help of yeast strains.

✕ The outer husk of the rice becomes animal food, oil, flour, etc. 36

SAKE AND FOOD

Sake goes exceptionally well with any type of world cuisine due to its low levels of acidity and high amino acid content.

The Japanese tradition of consuming sake has always revolved around food. Less delightful pairings with sake are rare, however, there are a few guidelines worth following for the best enjoyment.

Lightly seasoned dishes, like sashimi with citrusy dressing pair well with chilled aromatic, light, fruity sake like daiginjo and ginjo types.



Thicker sauces like sweet miso would require a bit more texture and umami. A fuller bodied, chilled ginjo sake would be a great choice.



Noodle soups would require a smooth, umami-rich junmai or honjozo type of sake to match the texture.



Tempura can be matched with a fuller bodied and smooth, warmer temperature sake OR a refreshing, chilled, aromatic one with a palate cleansing, cutting finish.



Steaks and rich meat dishes require a warm or room temperature, full bodied sake to achieve the perfect marriage of textures.

