

How can you prepare authentic Japanese dishes with simple ingredients around you?



Japanese cuisine session

with Chef of Yamatoya - Aya Imatani

Agedashi Tofu

Crispy tofu in hot "Tentsuyu" sauce with Shiitake mushrooms, konbu seaweed and fish bouillon.

Served with Nameko mushrooms, minced radish and toppings of scallion, Nori strips and Flying Fish row

Maguro Namerou

Cubed fresh tuna fillet marinated with minced garlic, ginger juice, scallion and soy sauce. Served with fresh quail's egg yolk.

Chicken Namban

Japanese fried chicken breast marinated in rice vinegar.
Served with house mayonnaise sauce and fresh cabbage strips.

