

Hors d'oeuvres

肴

Dishes that can be served as appetizers

- 26. Natto** 納豆 60,-
Japanese fermented soybeans with *Taré* (light sweet soya sauce) and sprinkled with finely sliced leeks, *Nori* and served with a little mustard.
- 27. Gyoza** 餃子 85,-
Six pan-fried dumplings of breaded minced pork and vegetables served with *Raayu* (chili sesame oil), vinegar and soya sauce.
- 29. Hijiki** ひじき 60,-
Sautéed seaweed served warm.
- 30. Ohitashi** おひたし 50,-
Cooked whole spinach with *Taré* (light sweet soya sauce).
- 31. Oshinko** おしんこ 50,-
Japanese pickles of Chinese cabbage, cucumber and carrot.
- 33. Hiyayakko** 冷奴 60,-
Tofu cube with finely sliced leeks, grated ginger and *Katsuobushi* (very thin slivers of skipjack tuna) served cold and can be eaten with a bit of soya sauce.
- 34. Amaebi** 甘海老 88,-
Raw sweet shrimps, served with soya sauce and *Wasabi*.