

# Tempura

## 天ぷら

*Deep fried dishes Japanese style*

**12. Tempura no moriwase**      天ぷらの盛り合わせ      220,-

A selection of deep fried light battered vegetables and 2 prawns served with grated ginger and Chinese radish. The food is served with *Tentsyu* (fish bouillon and *kombu* based light soya sauce).

**13. Ebi no tempura**      海老の天ぷら      225,-

5-6 pieces deep fried light battered prawns served with grated ginger and Chinese radish. The food is served with *Tentsyu* (fish bouillon and *kombu* based light soya sauce).

# Sakana

## 魚

*Fish dishes*

**14. Sakana no shioyaki**      魚の塩焼き      145,-

Salted grilled fish (select between salmon or mackerel) served with grated chinese radish to which you add a little soya sauce to taste with the fish.

**17. Sashimi no moriwase**      刺身の盛り合わせ      220,-

Today's selected fresh raw fish, served in thin slices with soya sauce, *Gari* and *Wasabi*.

**18. Sushi**      寿司      240,-

Around 10 pieces of "*Nigiri*" and 5 pieces "*Maki*" comprising a selection of today's selected fresh fish. Served with soya sauce, *Gari* and *Wasabi*.  
(Sushi must be ordered in advance)