

Japanese Cuisine

By Randy and Melanie



Appetizers

Miso Soup

A traditional Japanese soup made of dashi, miso paste, tofu, and green onions.

Japanese Salad

A bed of romaine lettuce sprinkled with tomato, radish, and cucumber topped with a sesame dressing.

Sushi rolls

Oregonian - Salmon and avocado wrapped in white rice and nori.

Tiger roll - Shrimp, crab and tuna wrapped in nori and white rice

California roll - Crab, cucumber and avocado

Veggie roll - Cucumber, avocado, carrot, lettuce, and daikon radish.

Entree

Garlic Saikoro Steak

Cubes of beef tenderloin pan-fried in garlic infused oil and topped with grated daikon and ponzu soy sauce

Sides

Yakisoba

Stir-fried vegetables.

Desserts

Mochi Ice Cream

**Homemade ice cream (chocolate or green tea)
wrapped in mochi (Japanese rice cake) sprinkled
with powdered sugar**

Beverages

Green tea

Sake (rice wine)