

Home Style Course

A TASTE OF JAPANESE HOME COOKING
- A DELICATE AND VARIED COURSE-

Experience the warmth of Japanese home cooking through a carefully curated course featuring a variety of small, flavorful dishes.

Each dish is crafted with seasonal ingredients and beautifully presented on exquisite tableware. From comforting side dishes to delicate one, this course offers a glimpse into the richness of Japanese home dining.

For the main course, you have the option to choose between a carefully prepared fish and chicken.

Favor every bite and immerse yourself in the nostalgic yet refined flavors of Japan.



Home Style Course

7 COURES \$ 38

STARTER

- Kelp stock Soup (Cherry blossom flavored)
- Grilled eggplant with dengaku (Sweet miso)
- Simmered mushrooms with white miso

SOUP

- Kenchou-jiru

A traditional Japanese temple-style soup with tofu, vegetables, and a soy saue,sesame oil -based broth.-

MAIN COURSE

- Sautéed Salmon with Saikyo miso (White sweet miso) with carrots rice (+ \$ 3)
or
- Sautéed Chicken with Saikyo miso (White sweet miso) with carrots rice



DESSERTS

- White sesame pudding with Macha sauce



Reservation Required
029-022-09761

Noriko.tominaga@washocook.co.nz

Home Style Course

SPECIALS 10 COURSE
\$ 58

STARTER

- Kelp stock Soup (Cherry blossom flavored)
- Grilled eggplant with dengaku (Sweet miso)
- Simmered mushrooms with white miso

SOUP

- Kenchou-jiru

A traditional Japanese temple-style soup with tofu, vegetables, and a soy sauce, sesame oil -based broth.-

TOFU SPECIALS

- Tofu, Avocado & Tomato Salad with Balsamic Manuka Honey Dressing
 - Crispy Agedashi Tofu in Savory Dashi Broth
- Deep fried tofu with a crispy exterior, served in a savory dashi broth.

MAIN COURSE

- Sautéed Salmon with Saikyo miso (White sweet miso)
- Manuka honey Teriyaki Chicken
- Carrots rice

DESSERTS

- White sesame pudding with Macha sauce



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Home Style Course

10 COURSE \$98

- CHEF'S SIGNATURE PLATES -

Welcome Drink

-Kelp stock Soup

Obanzai

(Classic Japanese home-style small plates)

- Simmered Mushrooms with White Miso
- Tender Broccoli with a Nutty Sesame Sauce
- Grilled Eggplant with Dengaku(Sweet Miso)
- Crisp Carrots Tossed in a Sweet Soy and Sesame Seasoning

Suimono/Soup

-Kenchou-jiru

A traditional Japanese temple-style soup with Tofu and Vegetables in a soy and sesame oil based broth

Agemono/Fried

-Assorted Tempura of Prawns and Seasonal Vegetables

Yakimono/Grilled

- Sautéed Salmon with Saikyo Miso(Sweet White Miso)
- Grilled Chicken with Sweet & Tangy Nanban Sauce

Gohan/Rice

-Snapper Rice Bowl with Sesame Sauce

Dessert

-Matcha Ice Cream & Kuromitsu Kinako

