

# 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.



You can cook typical Japanese dishes  
easily in only 20 minutes!

# Home Style Course

7 COURSES \$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 sauce, 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 Matcha sauce

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## SPECIALS 10COURSE \$ 58

### STARTER

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### SOUP

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### 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 Matcha sauce



Reservation Required  
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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

