

All proposals obey the will to transmit the values and philosophy, through the cuisine of this culture so fascinating and unknown at the same time. That is why the presentation of each of our dishes, from its genesis until service is performed faithfully following the customs and traditions of the country.

Japanese cuisine is one of the most interesting and healthy that there are factors that have contributed to putting fashion, and make it is currently implemented as a paradigm of healthy eating. It is a very rich and varied cuisine contrary to what is often believed, so we should not think that all the gastronomic background is reduced to rice and raw fish.

It is true that Japan is a major consumer of fish, a practice that stems in part from the insularity of the country and the historical consequence of Edo (1603 - 1868) period. The prohibition against eating meat during this period reinforced the evolution of Japanese cuisine as distinct from its neighbors, resulting in differing recipes and presentations.

Today the Japanese cuisine diet incorporates all those ingredients can be found in Western cuisine: meat, poultry, vegetables ... preserving the originality of their recipes and presentations.

Yashima Catering's originality lies in its staging. The preparation of the Japanese dishes match canons who translate their way of life: work, perfection, small proportions, asymmetry, beauty and naturalness. The dish must be "beautiful", beyond its culinary characteristics.

The environment for those little culinary gems are created from the first conversation with the customer. The original idea of the customer is always underlies all our proposals, so Yashima Catering services never be the same to another. Neither in its original concept, not in the final development of the project.

The resources used in the ornamentation of the event should help to highlight the "beauty" of which we spoke above. Do not fit the fanfare. Dishes, linens, "Yatai", sticks, flowers, music, etc ...

they are part of a whole to create that small Japanese universe.

A Japanese team of decorators and landscapers will be available to the client for the catering finds its proper environment.

With the conviction that the details make any event memorable, Japanese resources for decoration, both tables and space, generate the ideal setting to enjoy what really matters: our kitchen.

The visual balance of the dish is the axis around which the other elements. Therefore, at first it will be the same as another. Neither in its original concept, not in the final development of the project.

The resources used in the analysis, it is important flowers, dishes and linens. Secondly, we propose a musical background Japanese (koto), hostesses, Japanese kimono, Japanese garden views, etc...