

Raw fish with rice

The most spectacular for the preparation of this dish frame is "Yatai" Japanese house to which we referred in the "Catering Japanese".

It is a specialist chef prepare the sushi to guests as a waitress serves them.

It comes in two forms:

Nigiri

It is a small oval rice ball on which is placed a thin sheet of raw fish (preferably tuna, salmon and shrimp, but the list of possibilities is long)

Maki

Seaweed roll with rice in the center becomes the preferred ingredient customer, either fish or vegetables.

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Sashimi
Raw fish

The fish used for this dish are usually tuna, salmon, bonito, squid, sweet shrimp and many others.

It comes with soy, wasabi (horseradish)

Zensai
Appetizer

Original compositions crab, vegetables, fish, etc ...
Usually small, so you can easily catch untainted

刺身
前菜

Tempura/Yakitori

Tempura

Japanese breaded shrimp

This is one of the dishes that can be cooked to the guests to be served personally see immediately after its preparation.

You can also have fun in the kitchen and deposited in trays or buffet.

Yakitori

Skewer grilled chicken with sauce "teriyaki"

Like the previous course, this skewer can be done before the guests and served immediately mind by waiters. You can also go on a platter or buffet.

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