

JAPAN

STARTER

MISO SOUP

GREEN ONION, TOFU

IT IS BELIEVED THAT OVER THREE-QUARTERS OF PEOPLE IN JAPAN CONSUME MISO SOUP AT LEAST ONCE A DAY. THE ORIGINS OF THIS POPULAR DISH CAN BE TRACED BACK TO ANCIENT TIMES. IT BECAME A 'DAILY MEAL' FOR THE SAMURAI DURING THE KAMAKURA PERIOD (1185-1333).

ENTREE

CHICKEN KATSU

RICE, TONKATSU SAUCE

CHICKEN KATSU IS A JAPANESE DISH OF BREADED, DEEP-FRIED CHICKEN CUTLET, ORIGINATING IN THE LATE 19TH CENTURY AS A YOSHOKU OR WESTERN STYLE DISH. INSPIRED BY EUROPEAN SCHNITZEL, IT EVOLVED FROM 1899 TOKYO RESTAURANTS THAT ADAPTED THE PORK CUTLETS USING PANKO BREADCRUMBS.

SIDE

MISO BUTTER MUSHROOMS

MISO, MIXED MUSHROOMS, BUTTER

MISO WAS INTRODUCED TO JAPAN FROM CHINA AROUND THE 7TH CENTURY, BECOMING A STAPLE SEASONING AND, DURING THE KAMAKURA PERIOD (1185-1333), AN ESSENTIAL PART OF THE ICHIJU ISSAI WHICH IS A ONE SOUP, ONE DISH DIET.

DESSERT

MATCHA CHEESECAKE

MATCHA AS WE KNOW IT IS VERY MUCH A JAPANESE PHENOMENON, WHERE IT HAS PLAYED AN INTEGRAL ROLE IN THEIR CULTURE SINCE THE 12TH CENTURY, AND TEA MASTERS HAVE PERFECTED THE ART OF ITS CULTIVATION AND CRAFT. DAIGAKU IMO LITERALLY MEANS "COLLEGE POTATO." THE NAME COMES FROM THE FACT THAT THE DISH WAS SOLD AND POPULAR AMONG PEOPLE IN COLLEGE AREAS IN TOKYO IN THE EARLY 1900S. EVER SINCE, DAIGAKU IMO HAS BEEN ONE OF THE ALL-TIME FAVORITE SWEETS LOVED BY JAPANESE PEOPLE.