

## Main Dishes

1. **Sushi Platter** - Assorted sushi with fresh fish and vegetables.
2. **Tempura** - Lightly battered and deep-fried shrimp and vegetables.
3. **Ramen** - Noodle soup with pork, egg, and vegetables.
4. **Udon** - Thick wheat noodles in a savory broth with tempura.
5. **Teriyaki Chicken** - Grilled chicken glazed with teriyaki sauce.
6. **Beef Sukiyaki** - Thinly sliced beef cooked with vegetables in a sweet soy sauce.
7. **Katsu Curry** - Breaded pork cutlet served with curry sauce and rice.
8. **Unagi Don** - Grilled eel served over rice.
9. **Sashimi** - Slices of raw fish served with soy sauce and wasabi.
10. **Yakitori** - Grilled chicken skewers with a savory sauce.

## Side Dishes

1. **Edamame** - Steamed and salted green soybeans.
2. **Miso Soup** - Traditional Japanese soup with tofu and seaweed.
3. **Gyoza** - Pan-fried dumplings filled with pork and vegetables.
4. **Seaweed Salad** - Fresh seaweed with a light sesame dressing.
5. **Agedashi Tofu** - Deep-fried tofu in a savory broth.
6. **Pickled Vegetables** - Assorted seasonal pickles.
7. **Chawanmushi** - Steamed egg custard with seafood and vegetables.
8. **Takoyaki** - Octopus balls topped with sauce and bonito flakes.

## Drinks

1. **Green Tea** - Traditional Japanese tea.
2. **Sake** - Japanese rice wine, served hot or cold.
3. **Asahi Beer** - Popular Japanese beer.
4. **Plum Wine** - Sweet and fruity wine made from plums.
5. **Ramune** - Japanese carbonated soft drink with a unique bottle design.
6. **Matcha Latte** - Creamy green tea latte.