NOBU SUSHI BAR MANUAL

The Nobu Style of dining is a perfect combination of traditional Japanese ingredients and techniques with Peruvian and South American influences. Dining at Nobu is a unique experience. Nobu differs from a traditional style of restaurant where guests would individually order an appetizer, then a main course and a dessert. While at Nobu, guests are encouraged to try our chilled sake and then start off with a small bite, two or three highlight cold dishes to share followed by two to three highlight hot dishes before having sushi. For some guests, this family style of dining concept may be difficult to grasp. This idea needs to be explained properly, to ensure the guest receives the best experience. Nobu did not invent sushi, but he did invent the signature dishes on which the successes of his restaurants are built.

It is the goal to give each guest a dining experience to remember rather than just a meal. There are different ways to do this. One way is to convince the guests to put their trust in the hands of the Sushi Chef/Server completely and have the Sushi Chef/server construct a customized menu based on their likes and dislikes. Another way is for the guest to experience the Omakase, which puts everything in the hands of the chefs. When guests do not follow either of these options, it is still imperative they are guided through the menu to ensure they have a “Nobu Experience”. We may not be able to take charge completely, however we are still expected to add value to their individual choices. We want to avoid becoming an “order taker”.

Nobu chefs are trained to present fresh, interesting, artful presentations using the freshest and highest quality ingredients available. The foundation for the Nobu menu respects traditional Japanese techniques while incorporating Peruvian influences. The tuna tataki and beef toban yaki are satisfying, assuring nods to more classic Japanese dishes. The unsolicited “oohs” and “aahs”, however, come from the specialty dishes, when salty meets sweet, when citrus meets spice, and when the whole foundation and subtlety of this Asian cuisine takes a detour through South America.

Nobu’s dishes are designed to share. We follow the Nobu Style of Dining which dictates the order in which the dishes are brought. The cooler lighter foods first, progressing toward richer and heavier hot dishes. Avoiding the repetition of dominant flavors and main ingredients. Sushi is traditionally served just before dessert. This model is a guideline for the best way to enjoy the Nobu experience.

OUR JOB at Nobu requires us to create an unforgettable dining experience for each of our guests. We can do this for both first time and regular guests by using our extensive menu knowledge and understanding the different flavor profiles of the dishes and how they are layered to complement each other. The creation of a seamless presentation of different tastes and textures in a relaxed manner is the goal we should have in mind. This will ensure that our guests walk away with a memorable dining experience and leave them anticipating their next visit to Nobu. To achieve this, we must understand the Nobu Steps of Service.

NOBU STEPS OF SERVICE

1. The Greet
2. Bring the Menus
3. Serve Drinks / Offer Recommendations
4. Take the Order
5. Order the Food / Table Maintenance
6. Timing of Dishes
7. Final Dishes
8. Order Dessert
9. After Diner Drinks / Table Maintenance
10. Payment

IRASSHAIMASE (IRA-SHAI-MA-SE) & YAMA

“Irasshaimase” and “Yama” give atmosphere and vibe to the restaurant.

The host/hostess yells out “Irasshaimase” as the guests are walked to their table as a welcoming. We expect every Sushi Chef to respond with a return of “Irasshaimase”. Apart from its welcome, it informs all staff of a new arrival in the restaurant.

Yama translated to the English means mountain. When we call out “(insert item) yama” it means something in the kitchen or bar has run out. It is expected that everyone confirms with a response back “(insert item) yama”.

STEP 1 & 2: THE GREET & MENUS

Greet guest within one minute by a server with both menus, the food menu and the beverage menu. The Sushi Chef must also greet the guest by looking up and acknowledging the guest.

The Server will explain our beverage menu with our sake list, beers, specialty cocktails and wine. The server will also explain the food menu and introduce the guests to the Sushi Chef.

The guests will be offered water service and a maybe a small bite such as shishito peppers, edamame, miso chips from the server.

HOW TO DO A FOOD MENU PRESENTATION

The server will explain the menu; however, the guest may want to only order from the Sushi Chef.

Position yourself to be able to see your entire section. You need to be aware of what is always happening in your section including the guests sitting in front of you, the Sushi Chef.

You may need inquire if the guest has experienced Nobu. If they have not dined at Nobu, you may want to recommend the highlight dishes.

MENU MAPPING

Have you ever started out on a trip knowing your destination but not knowing how to get there? Most people usually begin their trip by mapping the path they will take. Although they may only know the street names, they will arrive at their destination with the least amount of hassle with proper directions.

Our guests have the same goal in mind; to have a successful journey and a wonderful dining experience to share with friends and family. A lot of our first-time guests are unaware of how to achieve that goal while looking at our menu. It may seem confusing, and descriptions are not printed on the menus.

This is where the sushi chef and the server comes in. Together, you will ensure the guest has a fantastic experience by guiding them through the menu and our style of dining.

The first and most strongly encouraged way is convincing the guests to allow the server/sushi chef to order for them. It takes knowledge and confidence to make the guest feel comfortable enough to trust their choices, but most will follow if the guest believes they are in good hands. Although ordering for the guest is the preferred way, it is not always possible. Even in those situations, the server will still need to “map the menu” to help our guest have the best experience possible.

The second way is explaining the menu layout to the guest. This involves pointing out the different sections of the menu and the suggested path to take. (i.e., “These are our signature cold dish items we recommend starting with. Next, we suggest you share some of our signature hot dish items and finish your meal with sushi.”)

Ordering for the guest is an integral part of dining at Nobu, and every server and Sushi Chef should be able to do this with ease. You will need to know how to identify the type of guests and how to ask “The Big 5” questions. You will be trained to be able to create a menu that is sure to amaze even the most demanding guest. They have the knowledge to lead the guests and convince them that our only goal is to ensure they have the most wonderful dining experience possible. Do not confuse menu mapping with Omakase, which is priced on the menu.

BASIC SAMPLE MENU

Starters: edamame, shishito peppers, miso chips, or tacos

Oysters and Tartar (First dish- light & delicate)

New Style Sashimi (Sashimi dish)

Yellowtail Jalapeno (Signature sashimi dish)

Baby Spinach Salad Dry Miso or Tuna Sashimi Salad (Salad)

Squid pasta (Sauté dish)

Black cod miso (Grill dish/Fish)

Beef tenderloin toban yaki (Meat)

Assorted sushi

Dessert

STEP 3: SERVE DRINKS / RECOMMENDATIONS

The Server will deliver the drinks in a timely manner, ideally within 3 minutes.

During this time, ask the guests if there are any questions about the menu and offer recommendations.

Explain some of the specials, especially when dealing with repeat guests.

STEP 4: TAKE THE ORDER

Answer final menu questions and take order.

If guests are dining individually, politely inform them that all dishes may not arrive at the same time.

If making the menu for the table or ordering Omakase, be sure to ask the "Big 5" questions. Ask about a price point if appropriate.

STEP 5: ORDER THE FOOD

Course out order of the meal and send the first dish. Communicate the complete order with to the server including Hot Dishes and Dessert.

NOBU STYLE DINING

Nobu follows a specific flow with dishes moving from light and delicate cold dishes into rich and robust hot dishes. The sauces and proteins should be varied, and all dishes should have visual appeal taking the guest on a unique culinary journey where they can experience a variety of textures and flavors.

Sushi Chefs have the unique opportunity to make custom plates for guests without having to engage in a full omakase. Use your charisma to encourage the guest to let you build a custom experience for them.

STEP 6: TIMING AND PORTIONING

Ensure the dishes are being enjoyed whenever appropriate without being intrusive.

Time the dishes appropriately according to fire times and flow of business through the restaurant.

Ensure there is never a large gap between courses by keeping the server up to date with any changes or additional orders and giving them enough time to fire hot food in a timely manner.

STEP 7: FINAL DISHES

Before Dessert, communicate with the guests and the server that no additional dishes will be ordered for the guests.

STEP 8: DESSERT

The server will bring a dessert menu and offer specific recommendations. Sushi Chefs should also be ready to make recommendations for dessert.

The guests must be cleared and wiped before being set with a plate, spoon, and fork.

STEP 9: TABLE MAINTENANCE/OAISO

Keep an eye on the guest's overall experience and solicit help from the FOH team if you see they need something including drinks or fresh plates. Ask if the guest will need anything else.

If the guest has a complicated order that cannot be verbally shared efficiently, write down the items for the server rather than trying to communicate over the guests. Do not forget to add the SB seat number on the order sheet to ensure the server is firing the food on the appropriate seats. Change gloves every time a pen is used. The server needs to ask for the Oaiso and ensure all items have been entered in the system.

STEP 10: PAYMENT

The Server will deliver check promptly and properly with a smile, eye contact and confidence. Sushi Chefs should thank the guest for coming in.

FOUR TYPES OF GUESTS

It is important to identify what type of guest you are serving when presenting the food menu to the table, and if the guest has previously dined at a Nobu Restaurant. Knowing this will help you better understand how to direct them toward the best experience possible.

FIRST TIME GUESTS

It is helpful to find out what the guest has heard about Nobu. The first-time guest falls into two categories, they may have heard about Nobu either from friends or through the media, or they know nothing about the restaurant. If the guest informs you that he or she has heard great things, offer to show the guest why. Start the menu mapping process and explain how Nobu's signature dishes have made us famous.

REPEAT (HAS BEEN TO NOBU ONLY ONCE OR TWICE BEFORE)

Usually needs a reminder about the Nobu style of service, you may remind them of two or three dishes that they may have had on their last visit such as yellowtail jalapeno, black cod miso, rock shrimp tempura, etc.

NOBU REGULARS (HAVE BEEN TO NOBU MANY TIMES)

Dines at Nobu or Matsuhisa quite frequently. They are very educated on the menu and may have specific dishes in mind. DO NOT try to explain the menu as you would to the other types of guests. This is a perfect opportunity to offer daily specials and recommend dishes that are unique to our location.

FOODIES

The "foodie" has a fine palate and is willing to spend the money necessary to satiate it. They have possibly dined in Nobu restaurants around the world and may inquire about our Omakase. This guest should be informed of any exotic & seasonal specials that we may be offering.

THE BIG 5

The following five questions must be asked whenever creating a menu or when ordering the Omakase.

Do you have any food allergies or dietary restrictions?

Allergies are possibly a life-or-death situation and should be handled in a very serious manner. It is your responsibility to communicate allergies and the severity to all chefs and food runners. Also, write on the Board and ALL food item tickets for that table, even if that dish is not intended for the guest with the allergy.

An allergy and a dietary restriction are NOT the same. A guest may not be allergic to red meat, but they may be on a diet that does not allow it. Be specific in your question to gain as much information as possible. You may say "Shellfish Allergy seat 2" on the ticket or "No meat seat 3." Everyone needs to be informed of the note and it is to be printed on every ticket ordered. Please pass the initial note to all stations: Sushi Bar, Hot kitchen, Pastry, and Floor Captain/Manager.

Is a small amount of spice, okay?

Although none of our dishes are extremely spicy, some do pack a bit of a kick.

Does everyone like raw fish? Is shellfish, okay?

This one is self-explanatory.

Are you interested in having any meat?

Red meat or poultry, i.e.: beef, chicken, duck, lamb, pork?

Do you have any time constraints?

A guest may have a show to see or plane to catch. A general guideline is 2-4 tops 1 ½ to 2 hrs., 6 tops and larger 2 ½ hrs. +.

The best way to avoid an issue is the 'wedge theory', this allows you to get the table started as quickly as possible with drinks and food and slowly taper off towards the end of the meal. Get the guests going right away to avoid having the guest feel rushed out towards the end. Ensure the timing of the greet and firing of initial items are done in a timely manner. Time constraints are very important when restaurant has 3-4 seatings.

ALLERGY PROCEDURES

Always notify Manager on duty as well as the server. We treat Allergies, Dietary Restrictions & Food Intolerances with the same procedures.

The server of the table will write the allergy on the board in the kitchen with the following information:

Allergy/Restriction

Table number

Seat number of the guest with the allergy

Cross contamination ok – by 'CROSS OK'

The server will enter the allergy/restriction on EVERY TICKET! Every ticket no matter what!

For example: If they order ice cream, do they need to enter shellfish allergy on the ticket? Yes! They do not decide if you should or shouldn't enter the allergy; always write it on the ticket.

Different people need to verify each dish & ticket:

Executive chef / Expo

Chef cooking the dish

Food runner

Server of the table (severe allergy)

The server of the table with a severe allergy should be at the table when the dish arrives. This is to ensure that the guest with the allergy is being taken care of properly.

Chef's need to pay attention to allergies on the tickets. Ask if there is a question regarding the allergy or if something is unclear. Follow proper procedures regarding cross contamination (changing gloves, washing knives, cutting boards, etc.)

Remember: Allergies can be life and death. Take them seriously and know your ingredients.

SET UP DUTIES AND SIDEWORK

There will be duties that need to be completed and performed throughout the shift to maintain the proper operation of the restaurant. There are individual assignments for opening side work / set-up duties and closing shift duties. All areas of the kitchen/sushi bar need to be cleaned and always maintained. A list of items to keep clean, such as sinks, counters, bins, drains, etc. will be kept at the bar. Please review this list and speak to your trainer daily to ensure all necessary items are cleaned. There will also be a detailed list of items that require a more intense weekly cleaning. During your training period you will be trained on how to perform and complete each duty listed.

CLOSING DUTIES

At the end of your shift, you will be responsible for cleaning your area of the kitchen/sushi bar. If you work a lunch shift or an opening dinner shift, you will leave the kitchen/sushi bar clean, organized, and stocked. If you are closing, you will complete a comprehensive check of the sushi bar/kitchen's organization including restocking all products and supplies, proper storage of equipment and perishable items, cleaning all utensils and surface areas.

SHIFT DETAILS

Once you arrive, you will be asked to help set up the kitchen/sushi bar and complete your assigned opening duties. Be dressed in uniform and ready to work at sign-in time. No personal belongings are permitted in the restaurant. No cell phones are allowed in the restaurant during shift.

The head chef will be informed of the nightly cover counts and flow of service as well as any VIPs or special requests for the evening so the team can prepare.

Throughout service, the manager will keep the head chef notified of where the VIPs and regulars are seated, who the server is and any extras we plan to send. The head chef will help arrange the extra items we are sending their way in collaboration with the server who is attending to them and direct the kitchen staff as needed.

After the doors are closed, the service staff will begin to "yama" the tables/guests. They will inform the guests the kitchen will be closing soon. Confirmation of all last orders will be confirmed by the Closing Captain or Managers when all final orders have been fired. The first yama is the sushi bar and hot kitchen, the second yama is dessert, and third is beverages. While each shift has a specific timeline for last call, please understand there may be some nights where the manager will ask the head chef to stay open a little longer due to a situation on the floor or a late guest.

COMMUNICATION

SERVERS: All communication regarding dishes should go through the Head Sushi Chef of the day.

FOOD RUNNERS: All communication to the Food Runners should go through the Head Sushi Chef of the day.

KITCHEN: Communicate with the kitchen through the Executive Chef/Head Chef/ on duty. Check the tickets to make sure the ticket matches the food. (Certain dishes are mixed up occasionally: black cod miso/ black cod butter lettuce, hand rolls/ cut rolls, sushi/ sashimi.)

DISAGREEMENTS: If you have a disagreement with someone or with the behavior of someone else, bring it to a manager's attention at the end of service unless it is urgent. DO NOT let the situation escalate ever. During service, your main priority will be to help the kitchen and management. You can approach the manager at the end of service and communicate to them what is bothering you. Management will do its best to help resolve the situation.

POSSIBLE SITUATIONS

WHEN BUSY, A GUEST IS SEATED OR FLAGGING YOU DOWN

Take a moment and greet the guests. This will ensure that the guests feel welcome and attended to while buying you a few minutes. You may also reply: "Sir/Madam, In just one moment I will be happy to return and take your order or answer your questions"

YOU HAVE A SPECIAL REQUEST FROM A GUEST

Always listen to the guest's request. Use your knowledge and experience before replying. Instead of an outright "NO" always offer an alternative. For example: "I do apologize _____ is not available, however, we can offer you _____."

THERE IS A COMPLAINT

Acknowledge the guest. Never ignore a guest's complaint. If the guest is unhappy about something bring it to the manager's attention right away. Use the proper language such as "I do apologize sir/madam. Allow me to get my manager for you."

THE GUEST DOES NOT LIKE A DISH

Find out what the issue is. WHY do they not like the dish? Often a guest will order a drink or dish they have never tasted or experienced before. If the guest does not want the dish, apologize and remove it from the table. Offer to have the dish remade or offer an alternative dish.

A GUEST COMPLAINS THAT DISH IS TOO...FISHY, SALTY, SOGGY, ETC.

All tastes are different. By understanding the menu, you can explain the nature of the dish and potentially clear up any misconceptions. Please apologize and remove the dish from table whether you feel the guest is right or not. Bring it to a manager's attention.

A GUEST IS UPSET THAT YOU DID NOT TELL THEM ABOUT A SPECIAL WHICH WAS BROUGHT TO THE TABLE NEXT TO THEM

Use your skills and knowledge! Again, your "feel for the guests" is crucial. If they are first timers, please take the time to introduce basic Nobu dishes and explain why. For repeat guests, you must ask questions about likes and dislikes, and recommend dishes based on that. The Nobu menu is quite large, and we cannot explain all off-the-menu dishes to each table.

GUESTS ARE DISRUPTIVE

There is a fine line between a happy and a disruptive guest. Use your judgment. If guests are rude to you or neighboring tables, please walk away and immediately inform a manager of the situation.

THERE IS AN OBJECT IN A DRINK OR A CHIPPED GLASS

Immediately remove the drink / dish and inform a manager. Apologize and inform the guest that we will replace the drink. Please inform the server right away and notify a manager on duty.

SUSHI BAR HIERARCHY:

EXECUTIVE SUSHI CHEF

HEAD SUSHI CHEF

SUSHI CHEF

SUSHI PREP

NOBU SUSHI BAR EXPECTATIONS

- Maintains complete knowledge of products, operating procedures, service specifications and company information.
- Follows all applicable safety procedures while on their workstation.
- Ensures all food is prepared on clean surfaces (and with clean utensils) in accordance with Nobu and county health department regulations.
- Ensures food quality meets Nobu Restaurant and Nobu Hotel standards prior to being served.
- Remains appropriately groomed and wearing the uniform provided.
- Ensures all items prepared on their sushi bar station are presented in accordance with departmental specifications.
- Preparation list is checked & done daily.
- Ensures at all time their sushi bar is Clean and Kept to Departmental Standards.
- Walk ins and other storage facilities are kept clean.
- Ensures all Items are always on stock and Kept to Departmental Standards.
- Provide any other task asked by management.
- Receive and put away all product on delivery.
- Prepares all stocks, sauces, and specialty items for the restaurant.
- Marinate, Cook and season all products needed for the restaurant.
- Complete preparation work on fish and vegetables (i.e., cleaning, slicing etc.).
- Prepare all fish and cold items for the restaurant.
- Provide relief and assistance at all sushi bar stations.
- Clean food spillage at their workstation.
- Organize the sushi bar line with Sushi chefs for safety and efficiency.
- Assessing & discarding spoiled food from the sushi bar as discovered.
- Prepare fresh herbs and spices for use in the restaurant.
- Position yourself in your assigned section and acknowledge your guests with good eye contact and a smile.
- Provide a genuine greeting saying “Irasshaimase/Good afternoon/evening and welcome to Nobu”, and upon departure, thank them providing them with a genuine farewell.
- Identify VIP’s and utilize VIP procedures.
- Maintain your station and back servicing areas, before, during, and after shifts.
- Answers questions from the guests regarding, all food items, specials, and Nobu history/general information.
- Communicate special needs to kitchen, managers, and other front of the house staff (i.e., VIP, Celebrity, Allergy, in a rush, etc.).
- Checks for guests with special requests, dietary restrictions, and meeting them to the fullest potential.
- Informs management of guest’s reactions, comments, and any potential problems/complaints that may occur.
- Knows and uses techniques and food knowledge in the Nobu way. If needed create a menu for our guests while accommodating dietary restrictions, allergies, and price requirements into a family style of dining that represents Nobu as a chef. Provide a unique Nobu experience for a varied clientele (VIP, celebrity, regular, Japanese, casual diner, etc.)
- Helps promote and maintain a safe, clean, and friendly environment for co-workers and guests.
- Has a good relationship with management and other co-workers and assist in tasks not normally his/her own (i.e., Helping other chefs in stations when needed prepping, cooking and plating.).
- Attends all meetings, trainings, and is aware of events in his/her department.
- Knows how to service, speak, and conducts his/herself while on property in a professional and elegant manor.
- Has extensive knowledge of Japanese cuisine, cooking techniques, and culture.
- Service every guest upholding the Nobu standard and can adjust to the flow and pace of the restaurant. Follow the out times provided by the front desk.
- The Job duties and responsibilities listed are just a general outline and are not limited to. You will be required to perform other duties assigned by management.

QUICK REFERENCE DICTIONARY

aji panka/aji amarillo	red/yellow Peruvian chili paste
akadashi	red, richer, smokier miso stock
ankimo	monkfish pate
anticucho	marinade made from Peruvian chili paste
ao nori	green seaweed that is dried and powdered
arare	baked rice cracker
ceviche	South American citrus marinated salad with raw fish
chinpi	dried yuzu peel
chingensai	bok choy
char siu	Asian style barbeque
creamy spicy	chili garlic aioli
concasse	tomato that has been peeled, seeded and cut into cubes
doubanjiang	spicy bean paste
dashi	Japanese base stock: bonito flakes, dried kombu and water
daikon	white radish
donburi	traditional Japanese rice bowl with toppings
edamame	soybeans with the shell
enoki	long stemmed white mushrooms
ensui	sea salt, water, eggshells
futo-maki	large sushi rolls
furikake	dry bonito, nori, chili flakes, soy, sugar, sesame

QUICK REFERENCE DICTIONARY

gyo fun	fish powder
gohan	cooked rice
goma	sesame seeds
hajikami	pickled ginger stem
hijiki	marinated black seaweed
imo	potato
inari sushi	fried tofu stuffed with rice
itogarashi	chili threads
kabayaki	to cook with soy, sake, mirin and sugar
kaiware	daikon sprouts
kanten	agar-agar gelatin derived derived from seaweed
kanpyo	dried gourd strips
karashi	yellow Japanese mustards powder
katakuriko	potato starch
kizami yuzu	dried yuzu citrus peels
kome	raw rice
konbu	sea kelp
kosho	black pepper
kumamoto	sweet oysters of Japanese descent
kushiyaki	kushi=skewered, yaki=grilled
kuzu	Japanese starch

QUICK REFERENCE DICTIONARY

kyuri	Japanese cucumber, small, no seeds
maitake	hen of woods mushrooms
masago arare	rice cracker bits (rice flour, cassava starch, wheat starch)
matsutake	pine mushroom, small with intense flavors
makimono	sushi rolls
marudaizu soy	water, soybean, wheat and sea salt (high quality soy sauce)
mirin	sweet cooking, sake
miso	fermented soybean paste
mitsuba	Japanese chervil
momokochan	Japanese baby peach
moriawase	combination platter
myoga	Japanese ginger, only the flower buds and shoots are used
nameko	brown Japanese mushrooms
nasu	Japanese eggplant
negi	spring onion (or scallion)
niboshi	dried baby sardine
nitsuke	to boil with spices and add flavor
nigiri	fish over rice with wasabi (sushi)
nori	dried toasted sea kelp used for sushi
omakase	translates to “from the heart”
onigiri	rice ball with various fillings, wrapped in nori

QUICK REFERENCE DICTIONARY

oroshi	grated
oshizushi	pressed or box sushi
osetra	type of caviar
pappardelle	is a large very broad flat pasta noodle style cut
ponzu	soy sauce, lemon juice, rice wine vinegar
phyllo/filo	very thin unleavened dough used for making pastries
rayu	Japanese chili infused oil
rakkyo	pickled shallot
saikyo miso	sweetened white miso
sake	Japanese rice wine
saba bushi	mackerel shavings
sansho	Japanese pepper from the prickly ash tree
sashimi	sliced raw fish (no rice)
shichimi	Japanese seven spice: red chili, black and white sesame seeds, ginger, orange peel, sansho, seaweed
shimeji	Japanese oyster mushroom
shiso	perilla, red and green, tastes like mint/basil
Shiso no mi	shiso flower
shiitake	large flat, richly flavored Japanese mushroom
sunomono	Japanese rice vinegar seafood salad
takuan	pickled daikon, colored yellow with turmeric
takenoko	bamboo sprouts

QUICK REFERENCE DICTIONARY

tamago	a type of Japanese omelet
tamari	soy sauce made with little or no wheat
tataki	lightly seared
temaki	cone shaped hand roll
tenkasu	crunchy bits of deep-fried flour-batter (crunchy)
toban yaki	“little oven” ceramic domed sizzling pot
tsukemen	Japanese noodle dish consisting of ramen
tobiko	flying fish roe
unagi Tsume	eel sauce
umami	one of 5 basic tastes; “pleasant savory taste”
ume	Japanese plum
usukuchi soy	light flavored soy sauce
ume boshi	pickled Japanese plum, colored with red shiso
wasabi	Japanese horseradish root
wakame	lobe leaf seaweed
yamagobo	pickled burdock root
yuba	tofu skin, a product made from soybeans
yuzu kosho	Japanese seasoning made with chili peppers, yuzu peel and salt

JAPANESE PHRASES & TERMS

After Eating: **Gochisou sama deshita**: Thank you for the meal

Before Eating: **Itadakimasu.** There are two meanings:

One is to appreciate all the people who involved in the meal. The person who served you the meal, who grew the vegetables, who fished and of course who cooked for you.

The other meaning is to appreciate the ingredients. There is a belief that even vegetables and fruits have a life as well as the meat and the fish. By saying itadakimasu, it shows the appreciation of, "I receive your life and it becomes my life".

Check Please: **Oaiso onegaishimasu** OR **Okan-jyoh onegaishimasu**

Cheers: **Kampai**

Chef's Choice: **Omakase**

Excuse me: **Sumimasen**

Finished: **Shuryo** OR **Owari**

Good Evening: **Konbanwa**

Good Morning: **Ohayo gozaimasu**

Good Night: **O yasumi nasai**

I'm Sorry: **Gomen'nasai**

Mountain: **Yama** (used for items that are 86d)

No: **Iie**

Please: **Onegaishimasu**

Recommendation: **Osusume**

Thank you very much: **Domo arigato gozaimasu**

When leaving/finishing work: **Otsukare sama deshita**

Yes: **Hai**

You're welcome: **Do itashimashite**

Please Give me: **Kudasai**