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| Nr. | Dishes | Description |
|  | Sushi | Sushi usually refers to a dish of pressed vinegared rice with a piece of raw fish or shellfish, called a neta, on top. Sushi is generally eaten with soy sauce and wasabi, but those who aren't too fond of wasabi can ask for "sabi-nuki" meaning "without wasabi". |
|  | Sashimi | Sashimi is another must-try food. Similar to sushi but without the rice, sashimi is raw fish sliced into easy-to-eat pieces. The high-quality of the fish caught in all regions of Japan makes it a great choice no matter if you are visiting Tokyo, Kyoto, or anywhere else. |
|  | Unagi  Grilled Eel | Unagi, or eel, is a fish known to be found mainly in rivers. At unagi restaurants, you will be able to enjoy kabayaki, where the unagi is put on skewers and grilled with a special sauce containing soy sauce, mirin, sugar, and sake. |
|  | Tempura | Tempura is a dish involving ingredients like seafood, meat, and vegetables covered in batter and deep-fried in oil. The batter usually contains flour and egg. Tempura is generally dipped in a special sauce called tentsuyu before eating. |
|  | Soba  Buckwheat Noodles | Soba is a noodle dish made from buckwheat flour with water and flour, thinly spread and cut into noodles with widths of 1cm-2cm. After boiling the noodles in hot water, it is eaten dipped in cold soup, or by pouring hot soup over it. |
|  | Udon  Wheat Noodles | Udon is a unique dish known for its thick noodles, and is a very popular and traditional Japanese dish. The dough is made from flour and salt water that is well-kneaded and cut into noodles. After udon noodles are boiled in hot water, udon is enjoyed in seafood broth soup. |
|  | Onigiri  Rice Balls | You may have heard of onigiri, or rice balls, before. Onigiri, also called omusubi, may just look like plain rice, but they often have a savory filling inside and are wrapped with a salty sheet of nori seaweed. |
|  | Yakitori  Grilled Chicken Skewers | Yakitori is a popular food where chicken is cut into small pieces, then placed on bamboo skewers and grilled. It is often found on the menus of izakaya and casual restaurants. |
|  | Sukiyaki | Sukiyaki is cooked in a shallow iron pan, traditionally enjoyed in the fall and winter in Japan. It became popular in Japan around the 19th century. Made both in homes and available on menus at restaurants, it is a dish you will want to try when you're craving something hearty. |
|  | Oden | Oden is dish of various ingredients simmered in broth. The ingredients are meant to bring out the flavor of the dashi (consisting usually of a mixture of seafood and kelp) and have a savory, salty taste. Oden has been eaten for a long time in Japan. |
|  | Miso Soup | Miso soup is another famous Japanese food, renowned for its great taste and health benefits. This soup is conventionally drunk accompanied by other side and main dishes. A traditional Japanese diet generally includes drinking miso soup daily. |