

# Hanbey Traditional Japanese Cuisine Special Course

A selection of  
9 iconic Japanese dishes  
+  
120 minutes of all-you-can-drink  
+  
Festival style food games  
**¥5,000** Course/one person  
(including tax ¥5,500)



- The dishes in the photo are for 4 servings.
- Courses are available for any number of people, but all members of the group must order.
- Please note that the course content may be subject to change depending on the circumstances.



**① Traditional Japanese "5types of Assorted Pickles"**  
Also known as "oshinko" or "konomono," it is said to have originated in the "prehistoric era." It is a refreshing dish that cleanses your mouth, often enjoyed as an interlude during a meal.



**⑥ Traditional Downtown Dish of Japan: "Horumon Nikomi Tofu" (Stewed Offal and Tofu)**  
A dish that has been passed down in Tokyo's Asakusa area, "Horumon Nikomi Tofu" is made by stewing horumon (offal) with traditional Japanese seasonings such as miso and soy sauce. It features the popular Japanese ingredient, tofu.



**② Japanese Fresh Tomato and "Traditional Japanese Salad"**  
A salad made with fresh vegetables produced in Japan. The daikon radish garnish is often served with "sashimi" and is believed to have a role in neutralizing toxins. Its origin is said to be in the "late Edo period." Potato salad, on the other hand, was inspired by French cuisine. It was born in Japan.



**⑦ "3 types of Assorted Festival Food from Japan's Food Stalls"**  
Originating from Tokyo, we have "Yakisoba" (stir-fried noodles), from Osaka comes "Okonomiyaki" (savory pancake), and "Takoyaki" (octopus balls). Enjoy these popular dishes from traditional food stalls, served with our special, time-honored sauces.



**③ Tokyo Downtown Cuisine "3type of Assorted Yakitori (Grilled Chicken Skewers)"**  
A popular dish among the common people, yakitori is made by skewering and grilling meat over charcoal. It is known as a Japanese fast food with the saying "Kushiuchi San-nen Yaki Isshou" (three years to skewer, a lifetime to grill). Enjoy it with our secret sauce, a half-century-old recipe handed down from Hanbey.



**⑧ Popular Item from the Showa Era in Japan: "Café-style Parfait"**  
A nostalgic café-style parfait consisting of ice cream topped with cream and chocolate sauce.



**④ Chinese Dish Born in Japan: "Chicken Karaage" and the Popular "Showa-style Assorted Fried Food Platter"**  
"Chicken Karaage" is a dish believed to have been created by the Japanese and then reverse-exported to China. It is highly popular among Japanese youth. At Hanbey, we marinate the chicken in our original sauce and deep-fry it. In addition, our assortment includes other Japanese fried foods such as "croquette" and "fried dumplings." We offer a wide selection of delicious Japanese fried dishes.



**⑨ Popular Japanese Snack Assortment for Children After the War**  
A nostalgic part of old Japan's culture. Children tightly clutching 100 yen coins as they frequented the candy stores filled with inexpensive snacks.



**⑤ Osaka's Traditional "Assorted Kushiage (Deep-Fried Skewers)"**  
The highly popular "Chicken Katsu" and "Cheese Katsu" at Hanbey. This traditional flavor, passed down in Osaka for generations, has been cherished as a popular menu item since the establishment of Hanbey.



**⑩ Fun Activities at Festival Food Stalls**  
We will provide each person with two "katanuki" sheets, a traditional Japanese festival game. We will give instructions on how to play. If you succeed a "katanuki," there will be a prize for you.