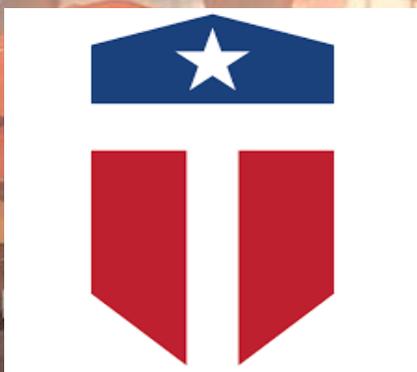


JAPANESE CUISINE

EXECUTIVE CHEF: SHARON WILLIAMS
SOUS CHEF: DENISE JIMENEZ

This cuisine is a unique and diverse style of cooking that is known for its emphasis on fresh, seasonal ingredients, delicate flavor, and beautiful presentation.

5:00pm - 7:00pm on Friday Oct 24
6200 W Central Texas Expy, Building 220 Room 118,
Killeen, TX



A Little Bit About Japanese Cuisine

Japanese Cuisine is characterized by its use of a wide range of fresh seasonal ingredients, vegetables and rice. It is also known for its use of umami, a savory flavor that is often described as “Meaty” or “Brothy.” Some of the most popular ingredients in Japanese cuisine include soy sauce, miso and sake. A couple distinctive features of Japanese Cuisine is its emphasis on simplicity and minimalism. Chefs from Japan strive to create dishes that are both beautiful and delicious. This cuisine is also known for its variety of cooking techniques which are grilling, steaming and simmering.

Appetizer

Takoyaki

Crispy on the outside and tender within, these golden spheres of savory batter are filled with succulent shrimp and finished with a drizzle of rich sauce and bonito flakes. A beloved Japanese street-food favorite. - 10.00

Soup and Salad

Miso Soup

A comforting traditional soup crafted from umami-rich dashi broth and silky miso, complemented by soft tofu and delicate seaweed for a perfectly balanced start to any meal. - 9.00

Cucumber Salad with Tuna

Thinly sliced cucumbers and tender tuna tossed in a light rice vinegar dressing with a hint of sesame. Refreshing, delicate, and perfectly balanced in flavor. - 12.00

Entrees

Katsu Chicken & Curry

Crispy, golden-fried chicken breast served with a rich and savory Japanese curry sauce. Comforting, flavorful, and deeply satisfying. - 25.00

Shiozake

Tender salmon marinated in a sweet sake, delicately dry-aged to enhance its natural flavor, and served with a honey ginger glaze. A refined balance of sweetness and umami. - 26.00

Tonkotsu Ramen

A hearty bowl of ramen in a creamy, slow-simmered pork bone broth, topped with melt-in-your-mouth pork belly, mushrooms, and fresh green onions. A true taste of Japanese comfort. - 25.50

Sides

Jasmine Rice

Fragrant, fluffy steamed jasmine rice, comforting staple that complements any Japanese dish. - 3.50

Sunomono (Cucumber Salad)

Thinly sliced cucumbers marinated in a light rice vinegar dressing with sesame and a hint of sweetness. Cool, crisp, and refreshing. - 3.50

Roasted Potatoes with Shichimi Togarashi

Oven-roasted potatoes tossed in a savory butter glaze for a rich, umami-packed twist on a classic side. - 3.50

Goma-Ae Spinach

Blanched spinach dressed in a delicate sesame sauce, offering a perfect balance of nutty and savory flavors. - 3.50

Desserts

Dango

Soft, chewy rice dumplings skewered and glazed with a golden, honey-like sweet soy sauce. A traditional Japanese treat that's simple yet irresistibly satisfying. - 5.50

Cherry Blossom Cookies & Matcha Ice Cream

Buttery almond cherry cookies topped with milk chocolate, served with creamy matcha ice cream. A perfect balance of sweet and earthy flavors inspired by sakura season. - 7.00

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you or anyone in your party has a food allergy or dietary restriction, as all ingredients may not be listed on the menu."