

# Premium Bento

**1** Chicken and vegetable tempura including pumpkin, eggplant, konnyaku, taro, and carrot

**2** Radish carrot namasu, yuzu, tied kelp



**3** White rice, Nozawana chirimen furikake, Shibazuke

**4** Maki-sushi

**5** Dashimaki, red fish Saikyo-yaki, kamaboko, fried shishito pepper

**6** Simmered flower beans, chicken meatballs, sweet potato, fried green lettuce with soy milk



**7** Yuba, shrimp, Koya tofu, kelp rolls, pumpkin

**8** Sesame tofu, sauce, fried paprika

## **1** Chicken and vegetable tempura including pumpkin, eggplant, konnyaku, taro, and carrot

**Allergens: Wheat, eggs, dairy, soybeans, chicken, pork**

## **2** Radish carrot namasu, yuzu, tied kelp

Red and white namasu is considered auspicious because its colors resemble the celebratory Mizuhiki cords. These cords symbolize joyous occasions and good fortune. The daikon and carrot, being root vegetables, also symbolize stability, and people hope for a stable home and life by preparing this dish., since daikon and carrots are root vegetables and take root in the ground.

Thin and long kombu seaweed symbolizes longevity. Additionally, tying kombu rolls represents "tying" happiness and connections, carrying a positive connotation of good fortune.

**Allergen: None**

## **3** White rice, Nozawana chirimen furikake, Shibazuke

**Rice, nozawana, chirimen, sesame, cucumber, radish, shiso**

Rice, nozawana (leafy greens from Nozawa), chirimen (small dried fish), sesame seeds, cucumber, daikon radish, shiso (Japanese basil).

This is a simple furikake made by combining nozawana and chirimen. Its simplicity allows the flavors of nozawana and chirimen to stand out, creating a delicious taste.

**Allergen: Soybeans**

## **4** Maki-sushi

**Vinegared rice, nori, sesame, egg omelet, pickled cucumber, seasoned kanpyo, seasoned shiitake mushroom, and starch glutinous rice**

Vinegared rice, nori seaweed, sesame seeds, tamagoyaki (rolled omelette), pickled cucumber, seasoned kanpyo (dried gourd strips), seasoned shiitake mushrooms, and denbu (sweet seasoned fish flakes).

Maki sushi is a popular menu item that has been enjoyed throughout the year at various events such as Japanese festivals, Hinamatsuri (Doll's Festival), cherry blossom viewing, entrance ceremonies, as well as ceremonies and family events like weddings and funerals.

**Allergens: Shrimp, wheat, eggs, sesame, soybeans**

## **5** Dashimaki, red fish Saikyo-yaki, kamaboko, fried shishito pepper

Kamaboko has a long history and is recorded to have been consumed since the Heian period (794-1185 AD). It's a familiar ingredient for the Japanese, given its longstanding tradition.

**Allergens: Wheat, eggs, soybeans**

## **6** Simmered flower beans, chicken meatballs, sweet potato, fried green lettuce with soy milk

Black soybeans, chicken, sweet potatoes, fish, carrots, edamame, and aosa powder.

In Japan, there is a tradition of sweetening and eating black soybeans during various events, including New Year's celebrations.

**Allergens: Wheat, eggs, dairy, soybeans, chicken, pork**

## **7** Yuba, shrimp, Koya tofu, kelp rolls, pumpkin

Kombu (kelp) is associated with the wordplay "yorokobu," meaning "to rejoice" or "to be happy." Therefore, it is also linked to the term "yo-roku kombu," expressing not only celebratory meanings but also wishes for longevity and good health. The word "maki" signifies "to tie" or "to bind," making it a symbol of good luck and auspiciousness in food.

**Allergens: Shrimp, wheat, dairy, soybeans**

## **8** Sesame tofu, sauce, fried paprika

**White sesame, soy sauce with dashi, paprika**

**Allergens: Wheat, dairy, sesame, soybeans**

## **Flavored seaweed included**

**Seaweed**

**Allergen: Shrimp**



THE SUMO HALL

楽座

HIRAKUZA OSAKA

