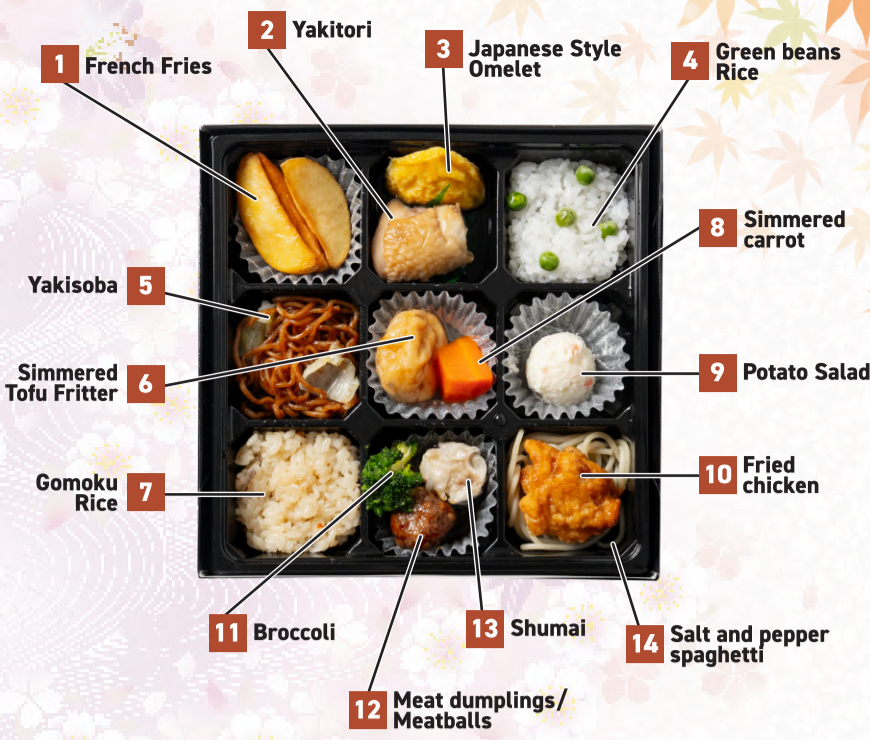


# HIRAKUZA Bento



## 1 French Fries

Potato

Sliced and fried Hokkaido-grown potatoes, resulting in a classic dish loved by both adults and children.

Allergen: Wheat

## 2 Yakitori

Chicken

Yakitori is a Japanese specialty where various parts of chicken are skewered and grilled over charcoal. It is typically eaten by dipping it in a sweet and savory teriyaki-like sauce.

Allergens: Chicken, wheat, soybeans, apples

## 3 Japanese Style Omelet

Egg

Fluffy omelette made from eggs, sugar, vinegar, and a touch of salt, cooked with vegetable oils for a light and tender texture.

Allergens: Chicken, wheat, soybeans, apples

## 4 Green Beans Rice

Rice, Green beans

Steamed Japanese rice cooked with dashi, green peas, and a touch of vegetable oil for a light, savory flavor.

Allergen: salmon

## 5 Yakisoba

Noodles, Cabbage

Yakisoba is a noodle dish stir-fried with pork or seafood, vegetables, and a sweet and savory sauce. It's a popular food at Japanese summer festivals as well.

Allergens: Wheat, milk components, soybeans, chicken, pork, peach, apple, sesame, salmon

## 6 Simmered Tofu Fritter

Soybeans, Sesame

Deep-fried tofu fritters containing soybean protein, carrots, okara, sesame, and rice flour, simmered in a flavorful broth of bonito, mackerel, anchovy, and kombu.

Allergen: Wheat, milk, mackerel, soybeans, sesame

## 7 Gomoku Rice

Rice, carrot, bamboo shoot, shiitake mushroom, konnyaku, fried tofu

Gomoku meshi (Five-mixed rice) is rice cooked with five different ingredients such as vegetables, seasoned with soy sauce.

Allergens: Wheat, soybeans, chicken

## 8 Simmered Carrot

Soybeans, Carrot, Sesame

Carrots slowly simmered in a savory dashi broth made with bonito, mackerel, anchovy, kombu, soy sauce, mirin, and sake for a delicate umami taste.

Allergens: Wheat, milk, mackerel, soybeans

## 9 Potato Salad

Potato, Carrot, Onions

Creamy potato salad made with mashed potatoes, carrots, onions, and a rich dressing of vegetable oil, egg yolk, vinegar, and mustard for a balanced flavor.

Allergens: Wheat, egg, milk, salmon, soybeans, apple

## 10 Fried chicken

Chicken

Japanese-style fried chicken (karaage) involves marinating chicken before frying, allowing the flavors to soak in and creating a delicious dish.

Allergens: Wheat, eggs, soybeans, chicken

## 11 Broccoli

Allergen: Salmon

## 12 Meat dumplings/Meatballs

Chicken, pork

Meatballs finished with a Chinese-style sweet and sour sauce are one of the classic menu items in bento boxes.

Allergens: Wheat, dairy, soybeans, chicken, pork

## 13 Shumai

Onions, chicken, pork

Shumai is a steamed dish originating from China, consisting of ground pork wrapped in a thin dough made of wheat flour and water. It has been adapted to suit Japanese tastes and is a highly popular menu item in Japan.

Allergens: Wheat, soybeans, chicken, pork

## 14 Salt and pepper spaghetti

Spaghetti

Spaghetti seasoned with salt and pepper.

Allergen: Wheat

THE SUMO HALL



HIRAKUZA OSAKA