



Halal Bento



1 Conger eel rice bowl-style chirashi sushi

Sushi rice, conger eel, egg

Chirashi sushi with conger eel as the main ingredient. Chirashi sushi is a type of sushi made by mixing ingredients with seasoned rice. The term "chirashi" means "scattered," and the name "chirashi sushi" comes from the idea of "scattering" various ingredients on or throughout the seasoned rice. Chirashi sushi is often enjoyed at celebratory occasions.

Allergens: Eggs, soybeans

2 Grilled chicken with tomato sauce

Chicken, tomato sauce

Grilled chicken served with tomato sauce.

Allergen: Chicken

3 Kiriboshi radish

Radish, carrot

Kiriboshi Daikon (Dried daikon radish) is made by slicing daikon radish into thin strips and sun-drying it, which concentrates its flavor and nutrients. It contains more nutrients than fresh daikon radish.

Allergen: Soybeans

4 Dashimaki

Egg

Dashimaki tamago (Japanese rolled omelette) is a Japanese-style rolled omelette made by mixing bonito and kombu dashi broth.

Allergens: Eggs, wheat, soybeans

5 Salmon Saikyoyaki

Salmon, white miso

This fish dish involves baking salmon fillets overnight in a sweet white miso paste that contains plenty of rice malt.

Allergens: Salmon, soybeans

6 Japanese beef grilled meat

Beef, onion, paprika

This dish is made by grilling Wagyu beef with onions and bell peppers, seasoned with a sweet and savory sauce.

Allergens: Beef, soybeans, apples, sesame

7 Fried chicken

Chicken, red cabbage, lemon juice

Japanese karaage (Fried chicken) is marinated and then fried chicken, allowing the flavors to penetrate and creating a delicious taste.

Allergens: Wheat, eggs, chicken, soybeans

8 Pickled red cabbage

Red cabbage, lemon juice

Red cabbage finished with a refreshing touch of vinegar.

Allergen: Wheat

9 Boiled Komatsuna

Komatsuna, fried tofu, shimeji mushrooms

This is a Japanese-style dish made by boiling komatsuna (Japanese mustard spinach), aburaage (fried tofu), and shimeji mushrooms, then seasoned with dashi broth and soy sauce for a traditional flavor.

Allergen: Soybeans

10 Kaiseki sesame tofu araage

Arare, sesame tofu

This is a traditional Japanese dish made by coating sesame-based mochi-like tofu with arare (rice crackers) and deep-frying it for a crispy texture.

Allergens: Sesame, soybeans

11 Salmon chirashi sushi

Sushi rice, salmon, kinusaya, egg

Chirashi sushi with salmon as its main ingredient.

Allergens: Eggs, salmon

THE SUMO HALL



HIRAKUZA OSAKA