

## Banquet Menu

A large variety of seafood is served on many big dishes for entertaining guests of **NARUTO-TAI (sea bream)**.



In the tempestuous straits off Naruto, the famed Naruto-Tai (Naruto Sea Bream) can be found. The fish has a beautiful appearance due to its characteristically pink body. Naruto-Tai can be prepared in many ways, in raw form as sashimi, or cooked. This dish brings out the taste of the fish wonderfully.

### <Menu>

#### Nigiri-Sushi (NARUTO-TAI)



- A kind of sushi in which wasabi paste and raw fish are placed on top of a rice ball and served with soy sauce.

#### Three kinds of delicacies of season

#### Sashimi (NARUTO-TAI)




- Thinly sliced, fresh raw fish served with soy sauce and wasabi. Sashimi is loved as a typical Japanese dish.

#### Shabu-Shabu




- Soak the thinly sliced NARUTO-TAI and vegetables in boiling water and eat with a sauce.

 Ho-raku yaki  
- Broiled NARUTO-TAI

 Tenpura




- Shrimp and vegetables dipped in dough and batter-fried in high-temperature oil.  
Serve with dipping sauce.

 Chawan-mushi




- Steamed egg hotchpotch

 Sunomono




- Vinegared fish and octopus

 Aradaki  
- Cooked NARUTO-TAI

 Rice  
- Japanese rice

 Light soup

 Sherbet

 Drink  
- SAKE, Beer, Wine

