

KATE'S JAPANESE KITCHEN

Welcome Epicureanism!
A Heavenly Place to Learn Gourmet Cooking!

Seasonal Ingredients

These wonderful dishes will be taught in Kate's classes!

Vegetable Garden

Kinpira Gobo-Saute burdock and carrots in sweet soy sauce
Goma ae- poached green Beans with soy sesame sauce
Ohitashi-poached spinach in soy broth
Chawan mushi-savory egg custard
Iri-tofu- Stir fry tofu and veggies in sweet soy sauce
Nasu itame-sauté eggplant and green pepper with sweet spicy miso sauce
Kinoko itame-mushroom trio sauté in anchovy Yuzu sauce
Kinoko itame-mushrooms sauté with spicy Japanese shichimi sauce
Mountain potatoes with pickled plum sauce
Tofu dip; vegetables with miso and sesame paste
Celery and shiitake mushroom flan with soy milk
Asparagus and sweet yellow pepper quiche
Japanese pumpkin and sweet onion quiche
Kabocha ni- Japanese pumpkin in sweet soy broth
Asparagus salad with poached egg in yuzu citrus dressing
Brussels sprout and apricot salad with cottage cheese dressing
Sugar peas and fennel salad with carrot onion dressing
Sugar peas and tomato salad with French dressing
Green beans, cucumber, avocado and palm heart salad with savory sesame dressing
Cilantro and wild mushroom salad with Kate's sesame dressing
Roasted beets in soy wasabi sauce
Roasted beets with garlic and maple syrup sauce
Cucumber salad with sweet sesame dressing
Mizuna and broiled tofu curd salad with yuzu pepper dressing
Renkon kinpira -saute lotus with roasted sesame sauce
Tamago yaki-Japanese rolled egg omelet
Dashi maki- Japanese rolled egg omelet contains with dashi broth so that it is super fluffy
Sunomono-cucumber and seaweed salad in sweet vinegar sauce



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Land Dishes

<Poultry>

Seared chicken with sweet ginger sauce
Seared chicken with sweet miso garlic sauce
Chicken and gobo sauté with sweet soy sauce
Seared chicken tenders with pickled plum sauce
Stuffed chicken with shiitake with yuzu miso sauce
Fluffy Kate's chicken meatballs with lemony cilantro soy broth
Fluffy Kate's chicken meatballs with tofu in amazu sauce
Chicken meat ball with lotus root in sweet soy sauce

<Pork>

Miso marinade pork tenderloin
Roasted pork with sweet onion and apple sauce
Pork chop with Yuzu pepper sauce
Roasted pork tenderloin in lemon garlic sauce
Chilled poached pork salad on the bed of mix-green, savory sesame dressing
Pork shoga yaki (Sautéed pork with ginger soy sauce sauce)
Kate's crispy pork gyoza
Stuffed koya-tofu with grated pork in sweet soy broth
Stuffed tofu curd with ground pork in sweet soy sauce
Ground pork saute with tofu in spicy red pepper sauce
Pork meatball and sweet pepper saute in sweet soy sweet sour sauce
Stuffed cabbage with ground pork in tomato sauce
Pork kakuni in savory soy sauce

<Beef>

Beef sukiyaki
Kate's hanburg steak in savory wine cause
Kate's hanburg steak with mushroom and soy radish sauce
Roasted prime beef with Kate's rosemary sauce
Prime beef steak with savory soy garlic sauce
Beef tataki-seared beef with soy-grind radish sauce
Beef tataki-seared beef with wasabi sauce
Beef bourguignon-beef cooked with red wine



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Yahata maki-beef wrapped with gobo in sweet soy sauce
Potato and beef stew in sweet savory soy broth

<Yakitori>

Pork with enoki mushroom, with shichimi sauce
Pork with shishito pepper
Pork with green beans
Pork with pearl onion and tomato
Chicken with green onion
Chicken tender with negi miso sauce
Chicken with shiitake mushroom
Chicken wrapped with shiso mint
Tsukune (Chicken meatball)

<Donburi-bowl>

Oyako don- cooked chicken and onion in sweet soy broth, covered with simmered egg
Katsu don-pork cutlet cooked in sweet soy broth, covered with simmered egg
Gyudon-cooked beef in sweet soy broth
Japanese Steak don-Savory tender beef steak on field of rice
Chicken teriyaki don-chicken teriyaki on field of rice
Sanshoku gohan-egg, chicken, and spinach on field of rice



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Kate's Aquarium

<Fish>

Miso marinated salmon
Miso Marinated black cod
Shio-koji marinated salmon
Broiled mackerel with grated radish sauce
Mackerel and gob cooked in sweet miso sauce
Rolled up pike fish with oba-leaf in yuzu miso sauce
Ahi tuna poki with Kate's sesame dressing
Seared Tuna with lemon garlic soy sauce
Seared stuffed halibut with okara(tofu)
Mahi-mahi teriyaki with sweet soy sauce
Pan sauted salmon with potato in lemon butter sauce
Mackerel teriyaki with sweet ginger soy sauce
Tuna poki in wasabi sesame sauce

<Shrimp>

Shrimp gyoza with sweet soy dipping sauce
Shrimp shumai with Japanese mustard sauce
Stuffed shitake mushrooms with minced shrimp
Stuffed shishito pepper with minced shrimp
Shrimp saute with sugar peas in ponzu sauce
Shrimp and broccoli saute in garlic lemon sauce
Shrimp meatball with sweet sour soy sauce
Shrimp ceviche in bed of quinoa with yuzu sauce
Shrimp ceviche in lemon vinaigrette
Shrimp salad with avocado and eggs, side of wasabi dressing
Shrimp salad with cucumber and grapefruit in French dressing

<Scallop>

Seared scallop with jalapeño vinaigrette
Seared scallop with mango lemon sauce



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Scallop ceviche in yuzu vinaigrette

<Carpaccio>

Yellowtail carpaccio with lemony soy sauce

Scallop carpaccio with yuzu citrus sauce

Squid carpaccio with ginger sauce

Squid carpaccio with wasabi sauce

Salmon carpaccio with yuzu citrus dressing

Salmon carpaccio with wasabi dressing

<Seafood>

Lightly sautéed clam in sake soy broth

Mussle in garlic lemon wine broth

Kate's baked chunky crab cake

Sautéed calamari with sweet soy ginger sauce

Italian and Japanese Affair

Triple mushroom and pancetta with grated radish sauce

Sautéed wild mushroom in light garlic soy sauce

Roasted eggplant and sweet red pepper with soy garlic sauce

Roasted veggie with creamy anchovy dipping sauce

Silky tofu and tomato Caprese

Linguine with seaweed, veggies and bacon in garlic soy broth

Scallop penne with shiso pesto sauce

Linguine with pickled plums and chopped shiso leaves

Linguine with steamed clams in sake broth

Bucatini with chicken and Trumpet mushrooms with creamy miso

Stuffed pasta with minced shrimp or crab

Seared shrimp in tomato miso sauce

Spaghetti with ikura (salmon roe) and toasted seaweed

Tomato base risotto with smoked salmon

Creamy porcini mushroom risotto

Creamy risotto with Japanese pumpkin

Grilled anchovy in lemon onion butter sauce



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Sautéed manila clams with sake soy broth
Sautéed manila clams with garlic lemon sauce
Curried panko crusted white fish

Noodle dish

<Warm>

Yaki soba in brown sauce or soy sauce
Yaki udon in brown sauce or soy sauce
Stir fried rice noodle in sweet sesame sauce
Udon soup noodle in variety kinds
Soba soup noodle in variety kinds
Ramen noodle in variety kinds
Hiyashi chuka -cold ramen noodle with sesame dressing

<Chilled>

Chilled udon with curry soup
Chilled udon with sweet soy broth

Soup/Bisque

< Warm >

Miso Soup (broth extracted from seaweed)
Ton-jiru (Miso Soup with sliced pork and veggies)
Spinach suimono-broth with light soy sauce
Clam suimono-broth with light soy sauce
Minced shrimp ball in light soy broth
Shrimp wan-tan soup with Kate's original broth
Matsutake suimono-broth with light soy sauce (Seasonal)
Kakitama jiru - egg drop soup with light soy sauce

<Cold>

Tofu gazpachos with tomato
Summer tomato bisque hint of jalapeño
Summer green pea bisque with fresh lemon juice
Veggies curry soup
Bisque:



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Squash bisque
Leek and asparagus bisque accent of miso
Asparagus with coconut milk bisque
Potato and leek bisque

