

KATE'S JAPANESE KITCHEN

Welcome to Epicureanism

*“because great taste is a learned SKILL, these dishes are taught in
Kate’s hands-on culinary classes!”*

Authentic Japanese Dishes:

Land:

- ♠ Niku-Jaga (Pork and potato stew) *Traditional
- ♠ Pork steak with ginger sauce
- ♠ Pork and Eggplant saute with Shichimi miso sauce
- ♠ Buta Kakuni (pork belly stew)
- ♠ Stuffed shiitake mushroom caramelized with sweet soy sauce (pork)
- ♠ Niku-dofu (beef and tofu stew) *Traditional
- ♠ Kinpira saute beef with gobo (with burdock)
- ♠ Hamburg steak in demi-glace sauce
- ♠ Caramelized tsukune ball (chicken)
- ♠ Chicken Teriyaki with caramelized onion
- ♠ Cream stew chicken with miso ginger sauce
- ♠ Chicken tomato stew with miso sahsho sauce
- ♠ Iri -dori (chicken along with veggie and konnyaku stew) * Traditional
- ♠ Sesame miso chicken with lotus root
- ♠ Chicken and eggplant saute with green onion sauce

Ocean :

- ♠ Shiro miso shichimi marinated salmon
- ♠ Awase miso sweet ginger marinated black cod
- ♠ Ankake rockfish-Mebaru (sticky sauce with veggie on top of deep fried fish)
- ♠ Surimi roll (ground white fish wrapped with tofu curd) in teriyaki sauce



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Donburi (on a field of rice) :

- ♠ Katsu don (pork or chicken cutlet)
- ♠ Ten don (tempura)
- ♠ Oyako don (cooked chicken covered with egg)
- ♠ Beef don (lightly cooked beef stew)
- ♠ Sanshoku don (sluffy scramble egg, poached green beans and sauted chicken)
- ♠ Chicken don (teriyaki chicken)

Deep Fry

- ♠ Pork Cutlet
- ♠ Chicken Cutlet
- ♠ Chicken Kara-age
- ♠ Chicken Nanban with veggie ankake (sticky sauce with veggies)
- ♠ Chicken Tarutaru (egg salad sauce)
- ♠ Menchi cabbage cutlet (meatloaf)
- ♠ Tempura (veggies and shrimp)
- ♠ Agedashi Tofu in savory dashi broth *Traditional
- ♠ Agedashi Mochi in savory dashi broth *Traditional

Delicacy:

- ♠ Chawan mushi (egg custard)
- ♠ Dashimaki Tamago (egg omlet)
- ♠ Ebi shinjo (Shrim ball in clear broth soup)

Dumpling



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- ♠ Pork gyoza
- ♠ Shrimp and pork gyoza
- ♠ Pork shumai
- ♠ Shrimp shumai
- ♠ Fresh spring roll
- ♠ Egg rolls

Japanese Street Food

- ♠ Okonomi yaki
- ♠ Yakisoba
- ♠ Takoyaki

