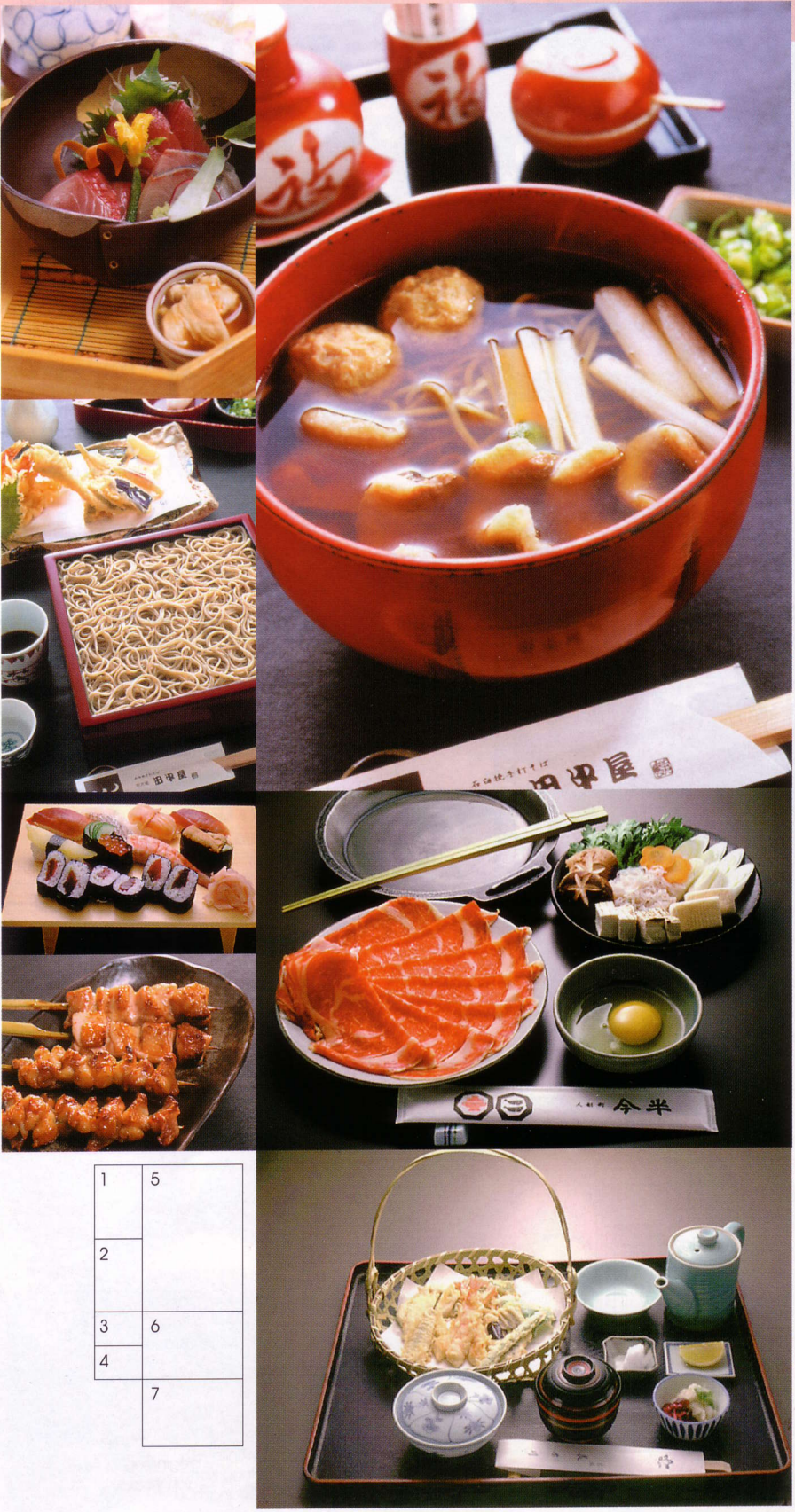


食

Cuisine

1. Sashimi
2. Zaru-soba: Soba is a type of noodle made with a mixture of buckwheat flour and water and cut thinly to produce soba noodles. It is then lightly boiled and either served cold with a dipping sauce or hot in a bowl of soup. Some soba restaurants show the soba-making process to entertain the customers.
3. Sushi
4. Yakitori: Yakitori is chicken dish barbequed on skewers with a good many yakitori stalls in each and every town - ideal for the more casual eating experience.
5. Kamo-namban-soba
6. Sukiyaki: Thinly sliced beef and vegetables are cooked in a pan with a small amount of cooking sauce. The knack of this dish is to cook the ingredients just right so that the taste is brought out to the full. It can be an expensive dish, depending on the quality of the beef.
7. Tempura: Many ingredients such as vegetables, seafood and mushrooms are dipped in a thin batter and deep-fried until crisp to make tempura. Eaten either with a special dipping sauce or salt, it can also be dipped in a thick sauce and served on a bowl of rice - a dish called tendon.
8. Kaiten Sushi: Kaiten Sushi, or Revolving Sushi, is a unique system where small plates containing one or two pieces of sushi rotate on a conveyor belt. Customers can simply take the sushi of their choice and the bill is calculated by counting the number and types of plates of sushi that were consumed. This casual-style of eating is very convenient, with the menu and the billing both easily visible to customers.
9. Coffee shops
10. Okonomi-yaki: This is a very popular and casual pancake-like dish with many kinds of vegetables, fish and meat mixed in and eaten topped with a special sauce. At Okonomi-yaki restaurants, the customers make the dish themselves on hot grills and okonomi-yaki are especially popular among young people.
11. Humbergers



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