

# *Okonomy*

お好み～

**JAPANESE FUSION CATERING**

**Menu** メニュー  
617.953.7249

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*Chef/Owner Yoshio Saito from Tokyo*

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**Corporate Luncheon Sample Menu** 昼食会議メニュー

**Box Luncheon A** お弁当各種

Teriyaki Beef with Seafood Salad, Fruit Cocktail, and Sesame Rice  
Teriyaki Chicken with Seafood Salad, Fruit Cocktail, and Sesame Rice  
Teriyaki Salmon with Seafood Salad, Fruit Cocktail, and Sesame Rice  
Teriyaki Tofu with Seafood Salad, Fruit Cocktail, and Sesame Rice  
Teriyaki Vegetables with Seafood Salad, Fruit Cocktail, and Sesame Rice

**Box Luncheon B**

Chirashi Zushi Box\*  
Assorted Sashimi on top of Sushi Rice

**Box Luncheon C (Bento is a Japanese lunch box.)**

Tonkatsu (Breaded/fried Pork) Bento with Vegetables and Rice  
Salmon Katsu Bento with Vegetables and Rice  
Chicken Katsu Bento with Vegetables and Rice  
Tofu Katsu Bento with Vegetables and Rice  
Vegetable Katsu Bento with Vegetables and Rice

**Box Luncheon D**

Assorted Sushi & Maki Zushi\*

**Corporate Luncheon Sample Menu A** 昼食会議メニュー A

Teriyaki Chicken Leg , No Raw fish Sushi and a Salad.  
Assorted Petit Cakes  
Coffee, Tea and Green Tea

**Corporate Luncheon Sample Menu B** 昼食会議メニュー B

Teriyaki Salmon, Non- Raw fish Sushi and a Salad  
Assorted Petit Cakes  
Coffee, Tea and Green Tea

**Home Temaki Zushi Party Sample Menu** 手巻き寿司パーティーメニュー

**Hand Rolled Sushi Party**

Appetizer: Chicken/Scallion Yakitori, Pork Kushikatsu, Beef Potato Croquette  
Everyone takes their own favorite. Hand Sushi Roller and directions will be  
Provided

Sake and Beer  
Green Tea  
Crème Brulee Coconut or Crème Brulee Candied Ginger

***Appetizers /Wine/Dessert Function Sample Menu*** 前菜/ワイン/デザート  
パーティーメニュー

Assorted Appetizer tray(Wine Braised Pork loin, soy egg, orange, grapes, satrawberry)  
Assorted Sushi tray(tuna, yellow tail,ika,eel,salmon, calf. Other Maki etc.)  
Cold Sake, Champagne, and Red & White Wine  
Assorted Petit Cakes  
Coffee and Tea

***Dessert/Wine /Tea Sample Menu*** デザート/ワイン/紅茶 パーティーメニュー

Assorted Petit Cakes or a Large Sheet Cake with Insignias  
Champagne or dessert wine  
Tea & Coffee

***Wedding Party Sample Menu*** 結婚式パーティーメニュー

***Wedding Full Course Menu A***

**Appetizers:**

Sushi Platter

Includes: California Maki, Tuna Maki, Veggie Maki, Crab Maki, Eel Maki, Daikon Maki,  
Cucumber Maki, Tuna Sushi, Inari Sushi, Eel Sushi, Yellow Tail Sushi, Spicy Tuna

Nigiri Sushi,

Egg Sushi, Squid Sushi, Ikura Sushi, Egg Mayo Sushi, and Salmon Sushi.

Teriyaki Chicken Wings & Fruit Platter

Champagne Toast

Soup:Lemon Shiitake Cream Soup

Salad:Green Salad

Fish: Broiled Salmon with a Yuze Lime Sauce

Meat:Teriyaki Chicken Breast

Dessert: Strawberry Fresh Cream Wedding Cake

Coffee and Assorted Teas

***Wedding Full Course Menu B***

**Appetizers:**

Sushi Platter

Includes: California Maki, Tuna Maki, Veggie Maki, Crab Maki, Eel Maki, Daikon Maki,  
Maki, Tuna Sushi, Inari Sushi, Eel Sushi, Yellow Tail Sushi, Spicy Tuna

Nigiri Sushi,

Egg Sushi, Squid Sushi, Ikura Sushi, Egg Mayo Sushi, Salmon Sushi.

Gourmet Cheese & Fruits Platter

Champagne Toast:

Soup: Potato Leek Soup

Salad:Green Salad

Fish: Salmon Mousse with Lemon Dill Sauce

Meat:Beef Sirloin with Teriyaki Butter Cognac Sauce

Dessert:Strawberry Fresh Cream Wedding Cake

Coffee and Assorted Teas

***Wedding Full Course Menu C***

**Appetizers:**

**Sushi Platter**  
**Includes: California Maki, Tuna Maki, Vege Maki, Crab Maki, Eel Maki, Daikon Maki, Cucumber Maki, Tuna Sushi, Inari Sushi, Eel Sushi, Yellow Tail Sushi, Spicy Tuna Sushi, Egg Sushi, Squid Sushi, Ikura Sushi, Egg Mayo Sushi, and Salmon Sushi.**

**Braised Pork Platter**  
**Includes: Sake Braised Pork Loin, Wine Sauce Marinated Eggs, decorated with Various Fruits**  
**Champagne Toast**  
**Soup: Lobster Bisque Soup**  
**Salad: Green Salad**  
**Fish: Lobster Tail with Lemon Butter Sauce**  
**Meat: Rib Roast with Teriyaki Butter Cognac Sauce**  
**Dessert: Assorted Petit Cakes and Chocolate Wedding Cake**  
**Coffee and Assorted Teas**

## *Complete List of Menu Choices*

### *Amuse*

1. **Amuse Gueule (Chef's Special Surprise) アミューズグール 付き出し**

### *Appetizers 前菜 /Entrée 主菜*

#### **SEAFOOD**

2. **Assorted Sashimi\* 刺身**
3. **Lobster Sashimi\* ロブスターの刺身**
4. **Lobster Tataki with Yuzu Butter Sauce ロブスターの柚バター和え**
5. **Lobster Macaroni Gratin ロブスターとマカロニグラタン**
6. **Sake Steamed Monk Fish Liver with Red Daikon Sauce あんきもの紅葉おろし**
7. **Alaskan King Crab Flan with White Truffle Soy Sauce キングクラブ**
8. **Grilled Foie Gras with Soy Grand Marnier フォアグラグランマニエ醤油風味**
9. **Grilled Foie Gras and Scallop with Yuze Sauce フォアグラと貝柱の柚風味**
10. **Sea Urchin with Lemon Wasabi Sauce ウニのレモンわさび風味**
11. **Salmon Tartar with Salmon Caviar with Wasabi Lime Sauce**
12. **Salmon Fried Spring Rolls with Lemon Cilantro and Raspberry Sauce  
鮭とレモン香味野菜の春巻き**
13. **Salmon Sashimi\* & Caviar Okonomiyaki\* 鮭とイクラのミニお好み焼き**
14. **Sake Steamed Monk Fish Roe in Red Pepper Daikon Sauce 鮫きも**
15. **Crab Cream Cheese Gratin 蟹のクリーミチーズ煮**
16. **Soft Shell Crab Katsu 蟹ソフトシェルかつ**
17. **Crab Spring Roll 蟹の春巻き**
18. **Crab Creamed Croquette 蟹クリームコロケ**
19. **Hand-rolled Avocado/Crab/Cucumber Sushi 手巻き寿司**
20. **Soft Shell Crab with White Truffle Sauce ソフトシェルクラブの白トリフ風味**
21. **Alaskan King Crab with Rice Vinegar アラスカキングクラブ甘酢和え**
22. **Crab Cucumber Cup 酢蟹の胡瓜カップ**

23. Grilled Unagi Teriyaki with Mandarin Oranges 鰻の蒲焼きみかん風味
24. Shrimp in Garlic Lemon-Butter Wine Sauce 海老のレモンバターソース
25. Shrimp Cocktail with Cognac Sauce 海老コニャクカクテルソース
26. Salmon/Scallion Yakitori 鮭の串焼き
27. Shrimp Spring Roll 海老の春巻き
28. Oyster/Pork Spring Roll 牡蠣と豚の春巻き
29. Fresh Shrimp Spring Roll with Peanut Sauce 生海老春巻き
30. Salmon Kushi Katsu 鮭かつ
31. Shrimp Wafers 海老煎餅

#### DUCK

32. Peking Duck served with cucumber, scallions and Chinese crepe 北京ダック
33. Yuzu Mirin Lime Duck アヒルのみりん 甘ゆず風味
34. Roast Duck with Champagne Plum Sauce, Mango  
アヒルのロースト、シャンパン梅酒風味

#### BEEF

35. Steak Tartar\* with Parmigiano Wafer ステーキタルタルのチーズ煎餅
36. Japanese Beef Tataki with Yuzu Sauce 和牛タタキ柚ソース
37. Beef Wellington Tenderloin Roast ビーフウェリントン・テンダロインロースト
38. Beef Potato Croquette ビーフポテトコロケ
39. Shiogama (Sea Salt Oven) Beef Rib Roast with Cognac Sauce 塩釜ローストコニャクソース
40. Teriyaki Asparagus Wrapped in Beef Sirloin with Cognac Sauce  
アスパラの牛巻きコニャクソース
41. Cheese Salami Okonomiyaki チーズサラミお好み焼きT
42. Teriyaki Negi Wrapped in Beef Sirloin ネギ巻きコニャクソース
43. Teriyaki Beef/Chicken/Salmon 鳥/牛/鮭の照り焼き
44. Braised Beef with demi-glace sauce (red wine sauce) ビーフシチュー
45. Beef Tongue with demi-glace sauce (red wine sauce) タンシチュー
46. Ox tail with demi-glace sauce (red wine sauce) オックステールシチュー

#### PORK

47. Sake Braised Pork Tenderloin 焼豚
48. Pork Gyoza 豚の餃子
49. Pork/Vegetable Spring Roll 豚野菜の春巻き
50. Pork Kushikatsu 豚串かつ
51. Mango Prosciutto マンゴプロシュート巻き

#### CHICKEN

52. Tatutaage (Japanese bite sized fried Chicken) 立田揚げ
53. Chicken/Scallion Yakitori 鳥やきとり
54. Chilled Sake-Steamed Chicken Breast with Honey Wasabi Sauce 鳥の酒釜蒸し
55. Teriyaki Chicken Wings 鳥の手羽焼

#### VEGETABLE & OTHERS

56. Age Dofu with White Truffle Sesame Wine Sauce 生揚げ胡麻トリフ和え
57. Artichoke Heart with Pine Nut Basil Sauce アーティチョークのバジル和え
58. Pork Wine Sauce Marinated Egg 卵の豚ワインソースマリネ
59. Pumpkin Potato Croquette カボチャコロケ
60. Cheese Pumpkin Croquette カボチャチーズコロケ
61. Fresh Vegetable Roll with Peanut Sauce 野菜生春巻き
62. Vegetable Spring Roll 野菜春巻き
63. Mini Vegetable Tempura ミニ野菜てんぷら
64. Vegetable Kushikatsu 野菜串かつ

- 65. Mini Japanese Omelets ダシ巻き玉子
- 66. Pork Wine Sauce Marinated Egg 玉子の豚ワインソースマリネ
- 67. Mango with Parmigiano Wafer マンゴとチーズ煎餅
- 68. Sour Cream Curry Dip in Bread Bowl with Assorted Vegetables  
生野菜とサワークリームカレーディップ
- 69. Hummus in Bread Bowl with Assorted Vegetables  
生野菜とヒヨコマメディップ
- 70. Fried Wonton Skin with Plum Sauce 揚げワンタン皮とプラムソース
- 71. Salted Soy Bean 枝豆

#### CANAPE

- 72. Smoke Salmon with a Lemon Dill Cream Cheese イクラのデイルクリームチーズ和え
- 73. Pinwheel Gorgonzola ゴガンゾーラ丸黒パンサンド
- 74. Salmon Caviar on Lemon Cream Cheese イクラのレモンクリームチーズ和え
- 75. Creamed Egg on Cucumber クリーム玉子胡瓜
- 76. Flying Fish Caviar \*on Ginger Sashimi Tuna マグロのとびこ和え
- 77. Flying Fish Caviar\* & Lemon Cream とびこのレモンクリーム風味
- 78. Ramp Rish Cabiard \* on cucumber Ham とびこの胡瓜ハム
- 79. Smoke Salmon\* Devil's Egg スモークサーモンデビルズエッグ
- 80. Blue Cheese Cream ブルーチーズのクリーム和え
- 81. Belga Caviar\* with Sea Urchin ウニとキャビア
- 82. Caviar\* with Cream Egg on Puff Pastry キャビアとクリーム玉子パイ
- 83. Toro with Wasabi Sauce とろのわさび醤油和え

#### Soup スープ

- 84. Lemon Shiitake Cream Soup レモン椎茸クリームスープ
- 85. Above Enclosed in Puff Pastry 上記のパイ包み
- 86. Potato Leek Soup ポタージュリークスープ
- 87. Vichyssoise(cold soup) ビンソワ
- 88. Silken Tofu Miso Soup とうふみそ汁
- 89. Wakame Miso Soup わかめみそ汁
- 90. Fried Tofu Miso Soup あげ豆腐みそ汁
- 91. Pork & Vegetables Miso Soup 豚じる

#### Salad サラダ

- 92. Crab Cucumber Salad 蟹の胡瓜もみ
- 93. Green Salad with Garlic Soy Dressing グリーンサラダ
- 94. Assorted Fruits Salad フルーツサラダ
- 95. Crab Salad with White Asparagus 蟹白アスパラガスサラダ
- 96. Salad with Hearts of Palm, Red Peppers, Walnuts, Cucumbers, Senbei with Lemon  
Curd & Zest Dressing パームハートレモンゼストサラダ
- 97. Grilled Salmon Salad with Yuzu Dressing 鮭サラダ 柚風味

#### Okonomiyaki お好み焼き

#### Vegetarian 野菜派

- 98. -Cheese コーンチーズ  
(Cabbage, Corn, Cheese, Bermuda, Onion, Potato)

99. Shiitake Mushroom 椎茸チーズ  
(Cabbage, Shiitake Mushroom, Potato, Bermuda onion, Mozzarella Cheese)  
100. Tofu Cheese 生揚げチーズ  
(Cabbage, Fried Tofu, Cheddar Cheese, Scallions)  
101. Artichoke Heart  
(Artichoke Heart, Mushroom, Green/Red Pepper, Cabbage)

**Meat 肉派**

102. Pork (Pork, Cabbage, Scallions, etc) 豚たま  
103. Roast Duck (Duck, Scallions, Cabbage) あひる  
104. Chicken (Chicken, Cabbage, Scallion) 鶏  
105. Cubed Beef (Sirloin, Cabbage, Scallions) 角サーロイン

**Seafood 海鮮派**

106. Lobster ロブスター (Lobster, Cabbage, Scallions, Lemon, Cream Lemon Butter Sauce)  
107. Mixed Seafood (Shrimp, Scallops, Squid) 海鮮お好み

**Sushi\* Nigirizushi 握り寿司**

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Assorted Fresh Fish Sushi of the Day\*  
Sushi a-la-carte, comes in pairs

108. Aji (Spanish Mackerel)  
109. Ama-Ebi (Sweet Shrimp)  
110. Anago (Fresh Eel)  
111. Awabi (Abalone)  
112. Ebi (Shrimp)  
113. Hamachi (Yellow Tail)  
114. Hirame (Grey Sole)  
115. Hokkigai (Surf Clam)  
116. Hotate (Scallop)  
117. Ika (Squid)  
118. Ikura (Salmon Caviar)  
119. Meguro (Tuna)  
120. Chutoro (Medium Fat Tuna)  
121. Otoro (Fat Tuna)  
122. Mirugai (Long Necked Clam)  
123. Saba (Marinated Mackerel)  
124. Shake (Salmon)  
125. Shire Maguro (White Tuna)  
126. Tobiko (Flying Fish Roe)  
127. Tako (Octopus)  
128. Unagi (Broiled Eel)  
129. Uni (Sea Urchin)  
130. Inari Zushi (Sweet Tofu Skin Wrapped Sushi)

**Maki Zushi 巻き物**

MAKI ROLLS CUT IN 4 TO 8 PIECES

131. California Maki (Crab & Avocado)  
132. Hamachi Maki (Yellow Tail)  
133. Tekka Maki (Tuna)  
134. Shake Maki (Salmon)  
135. Spicy Tuna Maki (Spicy Tuna)  
136. Natto Maki (Fermented Soy Bean)  
137. Kappa Maki (Cucumber)  
138. Oshinko Maki (Pickled Radish)

- 139. Unakyu (Unagi Cucumber)
- 140. Philadelphia Maki (Smoke Salmon/Cheese/Avocado/Cucumber)
- 141. Rainbow Maki (7 kinds of fish over California Maki)
- 142. Vegetable Maki (Vegetables)

### *Japanese Steak* ステーキ

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Beef can be ordered in three levels: from the most prized Wagyu(Japanese Kobe beef type), Corn fed USDA dry aged Prime and USDA Choice Beef. The Cuts are available from a Chateau Brilliant, Tender Loin, Rib eye, New York Sirloin and a Porterhouse. Ask us for other meat such as Buffalo, Venison, etc. for its availability.

- 143. Kobe/Matsuzaka-type Sirloin Steak with Sake Teriyaki Sauce 和牛サーロインステーキ  
照り焼きブランデー風味
- 144. Shiogama(Sea Salt Oven) Roast Beef 塩釜ローストビーフ
- 145. Beef Tataki Tenderloin with Sesame and Yuze Sauces 牛ヒレたたきゴマ/ゆずだれ
- 146. Sirloin Tataki with Sesame and Yuze Sauces サーロインたたきゴマ/ゆずだれ
- 147. Tenderloin Pork Port Rice Wine Ginger Sauce 豚ヒレ生姜焼き
- 148. Lobster with yuzu butter sauce ロブスターゆずバター風味
- 149. Pork Chop with Ginger Rice Wine Sauce 豚生姜焼き

### *Japanese Curry* 日本スタイルカレー

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Comes in three levels: mild, medium hot, and spicy hot served with rice.

- 150. Japanese Chicken Curry (carrot, onion, potatoes) with Rice チキンカレー
- 151. Japanese Pork Curry (carrot, onion, potatoes) with Rice ポークカレー
- 152. Japanese Beef Curry (carrot, onion, potatoes) with Rice ビーフカレー
- 153. Japanese Shrimp Curry (carrot, onion, potatoes) with Rice エビカレー
- 154. Japanese Vegetarian Curry (carrot, onion, potatoes, mushroom) with Rice 野菜カレー

### *Japanese Teppan Yaki* 鉄板焼

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- 155. Sea Food 魚
  - 156. Lobster Lime & Ginger Sauce ロブスターライム生姜ソース
  - 157. Grilled Lobster Tail with Lemon Butter White Truffle Sauce  
ロブスターレモンバター白トリフソース
  - 158. Scallop 貝柱
  - 159. Salmon 鮭
  - 160. Grey sole ひらめ
  - 161. Broiled Teriyaki Eel 鰻蒲焼き
  - 162. Tilapia ティラピア
  - 163. Monk Fish あんこう
  - 164. Red Snapper たい
  - 165. Sea Bass すずき
  - 166. Sword Fish 剣魚

### *Japanese Pasta* 和風パスタ

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- 167. Spicy Cod Roe\* 明太子
  - 168. Uni Cream うにクリーム
  - 169. Shrimp えび

- 170. Salmon Cream 鮭クリーム
- 171. Scallop 貝柱
- 172. Vegetable 野菜
- 173. 5 Mushroom 五種類マッシュルーム

### **Katsu** かつ

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- 174. Pork Filet Tonkatsu ヒレかつ
- 175. Chicken Katsu 鳥かつ
- 176. Salmon Katsu 鮭かつ
- 177. Oyster Katsu 牡蠣かつ
- 178. Scallops Katsu 貝柱かつ
- 179. Gray Sole Katsu 平目かつ
- 180. Cheese Broccolee Stuffed Chicken Breast Katsu チーズブロッコリーかつ
- 181. Cheese Crab Stuffed Chicken Breast Katsu 蟹ニーズかつ

### **Kushi Age** 串揚げ

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Each ingredient is deep fry lightly on five inch skier and eaten with a sauce.  
This can also be done with a party in which each guest request their own favorite and prepare in front of guests.(Kushi Station) Unlike western counter part of deep fling, Japanese Panko(fresh bread crumbs) and fresh vegetable oil will create very light taste no greasy and use finest vegetable oil.(unsaturated )

- 182. Fried Pork 豚揚げ
- 183. Salmon 鮭
- 184. Scallop 貝柱
- 185. Oyster 牡蠣
- 186. Tuna マグロ
- 187. Squid イカ
- 188. Sword Fish 剣魚
- 189. Asparagus アスパラガス
- 190. Egg Plant 茄子
- 191. Squash うり
- 192. Cheese チーズ
- 193. Mushroom イノキダケ
- 194. Red Pepper 赤ピーマン
- 195. Green Pepper ピーマン
- 196. Bermuda Onion バーミューダオニオン

### **Bento Luncheon Box** お弁当

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- 197. Beef Teriyaki Luncheon Box 牛照り焼き弁当
- 198. Salmon Teriyaki Luncheon Box 鮭照り焼き弁当
- 199. Eel Teriyaki Luncheon Box 鰻照り焼き弁当
- 200. Chicken Teriyaki Luncheon Box 鳥照り焼き弁当
- 201. Fried Tofu Teriyaki Luncheon Box 豆腐照り焼き弁当
- 202. Roasted Vegetable Luncheon Box 野菜照り焼き弁当
- 203. Miso Soup みそ汁

*Rice & Disu-K Rice Ball* ごはん

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- 204. A bowl of Rice ご飯
- 205. A bowl of Sushi Rice すし飯
- 206. Broilled Salmon Rice Ball with Ariyake Bay Nori 鮭おむすび
- 207. Roasted Sesame Rice Ball with Ariyake Bay Nori ごまおむすび
- 208. Salted Plum Rice Ball with Ariyake Bay Nori 梅干しおむすび

*Japanese Risotto* おかゆ

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- 209. Seared Scallop with Shiitake Risotto 焼帆立のリゾット
- 210. Crab with Mushroom Risotto 蟹のリゾット
- 211. Shiitake Risotto 椎茸のリゾット
- 212. Chicken and Egg Risotto 鳥と玉子のリゾット

*Dessert* デザート

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- 213. Molten Chocolate Cake with Raspberry Sauce チョコレートケーキ/ズベリーソース
- 214. Molten Mocha Vanilla with Mocha Sauce モカバナラ、モカソース
- 215. Crème Brulee Coconut ココナツ・クレムブルレー
- 216. Crème Brulee Green Tea 抹茶クレムブルレー
- 217. Crème Brulee Grand Marnier グランマニエー・クレムブルレー
- 218. Crème Brulee Candied Ginger 生姜クレムブルレー
- 219. Ginger Ice Cream 生姜アイスクリーム
- 220. Green Tea Ice cream 緑茶アイスクリーム
- 221. Vanilla Ice Cream with Mango/Plum Sauce バニラアイス マンゴソース
- 222. Strawberry Fresh Cream Cake ストロベリーケーキ
- 223. Assorted Petit Cakes プチケーキ、各種
- 224. Assorted Japanese Traditional Sweets 和菓子各種

*Drinks*

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- 225. Champagne Sake/Lime/Plum Cocktail 梅ライム酒シャンパンカクテル
- 226. Gekkeikan Sake 月桂冠
- 227. Hakutsuru Sake 白鶴
- 228. Oozeki Sake 大関
- 229. Plum Wine 梅酒
- 230. Beer ビール
- 231. Asahi Beer 朝日ドライ
- 232. Kirin Beer キリン
- 233. Sapporo Beer サッポロ
- 234. Samuel Adams Beer サムアダムス
- 235. Wine ワイン (Ask us for a matching Wine List & Prices according to your food choices)
- 236. Champagne (Ask us for Champagne List & Prices according to

your food choices)

- 237. Coke コーク
- 238. Diet Coke ダイエット・コーク
- 239. Sprite スプライト
- 240. Ginger Ale ジンジャーエール
- 241. Orange Juice オレンジジュース
- 242. Can Green Tea 緑茶缶
- 243. Fresh Brew Green Tea 緑茶
- 244. Fresh Brew Tea Ceremony Tea 抹茶 (Brew each cup at a time)
- 245. Fresh Brew Roasted Rice Green Tea 玄米茶
- 246. Fresh Brew Roasted Green Tea ほうじ茶
- 247. Oolong Tea ウーロン茶
- 248. Calpico カルピス

### *Food Stations* フードステーション

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The following options are available in indoor and outdoor parties. Our chef will prepare various dishes at each station according to client's choice. For example, at the Japanese Pasta Station, a chef will prepare an individual Japanese style pasta at the station much like you see at omelet stations. Ask us for details.

- FS1. Japanese Pasta Station 日本パスタステーション
- FS2. Japanese Grill Station バーベキューステーション
- FS3. Japanese Kushi Age Station 串あげステーション
- FS4. Japanese Griddle Station 鉄板焼きステーション
- FS5. Shabushabu Station しゃぶしゃぶステーション
- FS6. Sushi Station すしステーション

**\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

***Okonomy is HACP (Hazard Analysis Critical Control Point) approved company.***

[www.okonomy.com](http://www.okonomy.com)

Yoshio Saito, Owner/Chef

***Okonomy***

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