

#### Location



**Felista Horie 401** 



Felista Horie 401, 1-17-20 Kitahorie, Nishi-ku, Osaka, 550-0014

\*Please come directly to the location and call 401 on the intercom.

## How to get to Sakura Cook

- 1 minute walk from Nishiohashi Station
- 4 minutes walk from Yotsubashi Station
- 8 minutes walk from Shinsaibashi station
- 15 minutes walk from Namba Station

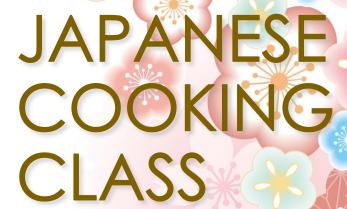


TEL +

+81-(0)70-8561-5030

 $\boxtimes$ 

contact@sakuracook.jp



Enjoy the dishes you have prepared.



URL www.sakuracook.jp



sakura.cook



## Sushi Course 14,300JPY

17:30~20:00 [2.5 hours]



- ·Sushi: Nigiri Sushi (9) Gunkan Maki (2) Maki Sushi (1)
- ·Yakitori (2)
- ·Miso Soup with Tofu
- served with dessert

# Sushi Basic 9,900JPY

17:30~19:30 [2 hours]





- ·Nigiri Sushi (9) Includes Tamago-yaki (rolled omelet)
- ·Miso Soup with Tofu
- \* served with dessert

#### Ramen Course 11,000JPY

11:30~14:00 17:30~20:00 [2.5 hours]





Three types of small size Ramen:

- ·Salt Ramen
- ·Soy sauce Ramen
- ·Miso Ramen
- served with dessert

## Ramen & Gyoza (dumplings) 11,000JPY

11:30~14:00 17:30~20:00 [2.5 hours]





- ·Salt Ramen
- •Two types of Gyoza: Pork Gyoza (3) Vegetable Gyoza (2)
- \* served with dessert

### Tempura Basic 9,900JPY

11:30~13:30 17:30~19:30 [2 hours]



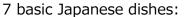


- ·Tempura: Vegetables (3) Seafood (2) Mix (1)
- ·Clear Soup
- \* served with rice, chilled Tofu

## Bento (lunch box) Course 12,100JPY

11:30~14:00 17:30~20:00 [2.5 hours]





- Simmered squash
- ·Ginger-simmered beef in sweetened soy sauce
- ·Green vegetable with sesame dressing
- ·Grilled fish
- ·Dashi-maki (rolled dashi omelet)
- Deep-fried shrimp
- •Two kinds of Onigiri (rice balls)
- \* served with Miso soup, fruit



