



TEN ICHI

JAPANESE CUISINE



Not only is the perfect soup required but the right noodles are vitally important for a tonkotsu ramen. The noodles must be thin and straight with plenty of bounce and chew.

RAMEN

Tonkotsu broth has a cloudy white colored broth. The thick broth is made from boiling pork bones, fat, and collagen over high heat for many hours, which suffuses the broth with a hearty pork flavor and a creamy consistency.



The final elements that finishes off every bowl of ramen are the toppings. Although toppings may vary depending on what variation of ramen you ordered, but there are fundamentals toppings that set the base of a Ramen!



1) Nitamago (Ramen Egg): soft boiled eggs with rich, orange, gooey yolks marinated overnight in soy, mirin, sake and ginger.



2) Narutomaki: It's a cake made of ground fish called "Naruto" or "Naruto-maki." The pink swirl shape represents famous whirlpool in Naruto strait between Awaji Island and Shikoku.

Soft-Shell Crab

Spider Temaki is a sushi handroll with tempura-battered soft shell crab, with a few dashes of Kewpie mayonaisse and garnishes with tobikko fish roe. The soft shell crab is crunchy and superb, a mixture of different texture were wrapped and packed in the nori (seaweed).



Where the shell went?

Soft shell crab is not another species of crab. It is just ordinary crab that is going through the shell shedding to grow bigger. It is the molting process that makes soft-shell crabs such a treat.

NIGIRI SUSHI



Maguro Nigiri (Tuna)

Nigiri Zushi (握り寿司), it is a traditional sushi originating in the 17th/18th century in Edo period 握 (にぎ) る “nigiru” means that grip or hold. Although Nigiri are popular with the fish variation, but Nigiri does not only mean seafood, Tamago Nigiri and Tataki Nigiri are both famous substitute to seafood in nigiri sushi.



Tamago Nigiri



Sake Nigiri (Salmon)

Alaskan King Crab



Having the ability of grow to a width of 28cm, a leg span of 1.8m. Alaskan red king crab are often crowned the most premium breed among all the crabs.

In order to retain the best flavour of the shellfish, our approach in preparing the King Crab's legs are steaming it. Many believes that steaming is one of the best options for cooking king crab. Upon cracking directly through the tough calcite legs, you're seconds away from indulging the "king" meat. Some says that the meat taste like a crossover between lobster and a giant prawn. It also tend to have a "sweet" taste unlike any other crab meat.





East Meet West



The increasing popularity of sushi around the world has resulted in western variations of sushi typically found in UK. An inside-out roll is "uramaki" and that it was invented by a Japanese chef in Los Angeles in 1973 to hide the nori since Western palates were not accustomed to it at that time.

Robatayaki

炉端焼き

We have a wide range of robatayaki skewers! From the menu, we have prawn, scallop, squid tentacles, eel (Unagi), chicken and beef. Vegetables selections are available as well.

Translating literally to “fireside cooking,” robatayaki is a traditional style of coal grilling that originated in Hokkaido, the northernmost prefecture of Japan. This approach is nearly smokeless and the high temperature is able to preserve the true flavors and juices of the food being grilled.



Wagyu Beef

Wagyu Beef is a highly priced meat because it is incredibly tender and has a buttery flavour. It's all about the intense, fat marbling in meat which gives it the rich and umami flavour. The Japan Meat Grading Association gives each piece of meat a score based on its yield (A-C) and level of marbling, firmness, colour and overall quality (1-5), with A5 being the highest possible mark.

What makes Wagyu so special?

In Japan, to qualify for the Wagyu mark, the cattle have to be reared and fed according to strict guidelines. Breeding cattle and pregnant cows are grazed on pasture while calves are fed in a specific way, with special feed, to ensure that the meat has a lot of marbling.



Bento Box



The word bento literally means "convenient". The reason for this word to describe this type of lunch box is because it is usually nicely packaged and easy to eat on your lap or on a trip. It is a common practice in Japan to eat bento boxes whilst working or travelling.

In the past, bento boxes were almost exclusively a homemade lunch, made by working people before their day begins, or made by mothers to give their children before heading out to school.



Mentaiko

The dish **mentaiko** originates from Korea and is originally the Korean myeongnan-jeot, **mentaiko** is tiny roe are packed tightly together and encased in a very thin membrane. It is the roe of the Alaskan pollock fish, which is part of the cod family. **Mentaiko** spread are cooked tarako or karashi **mentaiko** is mixed with ingredients such as mayonnaise and seasonings to create a thick, flavorful spread that is used to garnish food. Mentaiko spread goes well with seafood like prawn, scallop, lobster, crab and oysters which our kitchen has many years of experience in preparing mentaiko spread.



Pollock Roe



Mayonaise



Takoyaki

Takoyaki is a Japanese snack that is in the shape of little round balls. It is made with a batter that has a wheat flour base and is commonly filled with minced octopus, scraps of tempura, green onions, and pickled ginger. To top it all off, garnishes like Bonito Flakes (Fish Flakes), mayonnaise and brown sauce were added to infuse extra flavour to the egg-rich battered ball.

Itadakimasu!

いただきます!



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