

Japanese Meal

- ① Deep fried scallops - 3 per person
in very light batter served with a lime
tomato catsup served in a hollowed out
 $\frac{1}{2}$ serrated edged lime.
- ② Very light shrimp + clam soup - the broth
very light with clam juice - diluted chicken
stock - a piece of carrot (a piece of ^{optional} cabbage well
cut) a piece of cucumber - garnished with lime
slice (or peel) + 1 dried mushroom
- ③ Beef, marinated in terriaki ^{sauce} and sake (or sherry
and broiled outside on the hibachi and served
with an ^{with ginger} horseradish sauce, mustard, catsup, and Squeezed
soy sauce - very light
- ④ Fried Fish cakes - from the can
- ⑤ shrimp or crab (chopped) mixed with rice scallions
soy sauce and spices wrapped in egg sheet - possibly
seasoned itself and topped with ginger or horseradish
- Beef dish: - strips cooked on hibachi served hot
garnished with cold vegetables + sweet pickles
with mustard