

EDAMAME

SOYBEANS BOILED WITH NATURAL SALT

Edamame and beer are a standard combination for dinner at homes and bistros (izakaya). The Japanese appreciate soybeans for being a high-protein and a low-calorie healthy food. We boil them with Romanian natural rock salt, which we love to use in our cooking for its deep umami taste.

Lei 18

KIMPIRA

ROOT VEGGIES SAUTÉED IN SPICY & SWEET SAUCE

A Japanese's soul dish, reminding of home and mom's cooking. "Kimpira" comes from a legendary Japanese folklore hero, because of energizing properties of the dish. We lightly pan-fry root vegetables with soy sauce, chilly pepper, mirin and a bit of honey

Lei 28

NASU NO AGE-BITASHI

EGGPLANT LIGHTLY FRIED AND BOILED IN DASHI

Experience umami! Traditionally, age-bitashi means lightly deep-frying vegetables and bathing them in dashi soup stock. At Yuki, we deep-fry eggplants, known to enrich umami (mouth-watering taste) and to give dish a beautiful purple color.

Lei 28

HORENSO NO GOMA-AE

LIGHTLY BOILED SPINACH, WITH ORIGINAL SESAME SAUCE

Enjoy a particularly loved home dish! We hand-grind roasted sesame seeds until paste form and add soy sauce, dashi soup stock, mirin (sweet sake) and honey to make a sauce. We gently mix it with boiled spinach and serve it at a room temperature.

Lei 28

HIJIKI NO ITAME-NI

HIJIKI SEAWEED COOKED WITH NATURAL DASHI & SOY SAUCE

Some say Hijiki is the secret of a long life. Being rich in minerals, Hijiki is one of the hidden treasures of Japan, and the world has just discovered it. We pan-fry it with carrots and mushrooms, then cook in dashi soup stock, soy sauce and honey

Lei 30

WAFU SALAD

MIXED SALAD JAPANESE STYLE, WITH SEAWEEDS

We recommend adding OBORO TOFU to have a healthy tofu salad. Tip: Please try it with our homemade wafu (Japanese style) dressing.

Lei 28

WAFU UDON SALAD

JAPANESE STYLE SALAD WITH SEAWEEDS OVER COLD UDON

In Japan, the cold udon noodles are very popular during its hot and humid summer. We mix our homemade udon noodles with our popular standard salad – Wafu Salad – and finally add our original dressing for this dish, re-created for vegetarians. * Our vegetables come directly from a clean farm just outside Bucharest!

Lei 38

ASA-ZUKE

PICKLED VEGETABLES IN SEASON

We lightly pickle the vegetables with salt, dashi and ginger. Tip: Please try it with a few drops of soy sauce and/or shichi-mi (seven spices), a standard Japanese condiment on the table.

Lei 28

POTATO SALAD

“SALATA DE BOEUF” IN POPULAR JAPANESE STYLE

We take boiled eggs, cucumbers, onions, red paprika and another veggie in season and mix them all together in a way you already know, but have yet to discover

Lei 28

DASHI-MAKI

OMELET JAPANESE STYLE WITH NATURAL DASHI

Everyone loves this, a standard dish in Japanese cuisine! We cook eggs with dashi, salt and mirin (sweet sake) and serve them with grated daikon, cut in blocks, to be easily shared. We flavor it the Western Japan way – different than the Eastern – which means less sweet.

Lei 38

IKA NO TATSUTA-AGE

CALAMARI FRITTER, MARINATED WITH GINGER-SOY SAUCE

The fresh, whole calamari is treated with great care. We first let the calamari rest in our original ginger-soy sauce for several hours, then we fry them crispy. We recommend adding refreshing lemon squeeze for a rounder taste!

Lei 40

SHAKE NO SAIKYO-YAKI

GRILLED SALMON KYOTO STYLE

Saikyo means “capital in the West” that is Kyoto, the place of origin for this recipe. We choose particularly fatty salmon, marinate it in original miso sauce for about half a day and broil it on our special griller.

Lei 68

SHAKE NO TERIYAKI

SALMON BROILED WITH TERIYAKI SAUCE

We're pleased to share with you the secret of enhancing the umami taste in fish; we simply cook the fresh salmon slowly on a special Japanese griller, with our homemade, semi-sweet teriyaki sauce. We recommend enjoying it with steamed rice.

Lei 68

SHAKE NO BUTTER-SHOYU YAKI

SALMON GRILLED WITH SOY SAUCE AND BUTTER

In Japan's modern cooking, this combination of butter-shoyu became one of our favorites. While salmon and butter are known as a perfect match in many cuisines, what we add to this combination is soy sauce (shoyu). We invite you to discover richness in simplicity.

Lei 68

SHAKE NO SHIO-KOJI YAKI

SALMON BROILED AFTER MARINATED WITH SHIO-KOJI

Shio-koji is a traditional Japanese condiment that is a paste made of malted and fermented rice with salt. It is known for being very rich in enzymes and a true enhancer of the umami taste in food. We marinate fatty salmon with shio-koji and broil it on our special Japanese griller. Enjoy the subtle yet beautiful flavor of Japanese cuisine!

Lei 68

KAMO YAKI

DUCK ROASTED WITH LIGHT SEASONING

A duck comes with green onions on its back – it is a Japanese expression about good luck. We slice the duck thin, salt it, spice it with sansho pepper and cook it in a frying pan in juicy duck grease, for delicious aroma. The duck comes with green onions. Lucky you!

Lei 60

TORI NO TERIYAKI

CHICKEN GRILLED WITH HOMEMADE TERIYAKI SAUCE

We introduce you our original sauce, commonly used for yakitori (skewered chicken), the most popular dish in taverns (izakaya) in Japan. We gently flavor the chicken with soy sauce sweetened with honey and mirin (sweet sake), then we broil it until the surface is slightly burnt and crunchy.

Lei 38

TORI NO SHOGA SAUTE

CHICKEN GRILLED WITH GINGER-SOY SAUCE

Sometimes chicken only needs a bit of inspiration. We marinate tender chicken round meat with soy sauce and plenty of healthy ginger for one of the most inspiring tastes you've ever tried. The homemade sauce surely stimulates your appetite!

Lei 38

TORI NO BUTTER-SHOYU YAKI

CHICKEN GRILLED WITH BUTTER-SOY SAUCE

When mixed with the Japanese traditional dashi broth, chicken reveals its best taste. We grill tender chicken round meat with butter, soy sauce and our natural dashi broth, for an inspiring new dish.

Lei 38

KARA-AGE

FRIED CHICKEN JAPANESE STYLE, MARINATED IN SOY-GINGER SAUCE

One of the most popular home dishes in Japan, with all ages, served in Japanese taverns, too. We marinate the chicken in soy sauce mixed with ginger, garlic and grated onions, coat it in potato starch and deep-fry it crisp, at a high temperature.

Lei 38

CHICKEN CURRY RICE

JAPANESE STYLE CURRY OVER RICE

In the late 1800's, Japan first tasted the British adaptation of Indian curry and has kept it as one of the beloved dishes ever since. We prepare the curry with chicken, Asian mushrooms, carrots and onions, for plenty of tastes.

Lei 38

SHOGA-YAKI

PORK GINGER JAPANESE STYLE

Here's one of the most popular dishes in Japanese homes. Pork meat is sliced thinly, then pan-fried with soy sauce, plenty of ginger, a bit of honey, mirin (sweet sake) and onions.

Lei 38

TONKATSU

LIGHT PORK SCHNITZEL JAPANESE STYLE

The schnitzel entered Japan in the late 1800's. The difference is that in Japan, meat is thicker and breadcrumb is fluffier, deep-fried at a higher temperature for light taste and crispy texture. Enjoy it with the popular tonkatsu sauce and fresh cabbage.

Lei 48

GOHAN

STEAMED RICE WITH WHOLE GRAINS

We'd say that rice is the staple of our meal, not to mention that Japanese culture itself is largely composed around rice. Here's the recipe of our bowl: We steam white rice with whole grains like brown rice, black rice, millet and barley.

Lei 10

MISO SHIRU

MISO SOUP

Natural comes just natural. We make our soup stock slowly, using only natural ingredients. Then, we add vegetables in season, wakame seaweed and miso (fermented soybean paste, a healthy food the world has recently noticed). Tip: Please try the soup in the traditional way, with a bowl of rice

Lei 12

NIKU UDON

UDON NOODLE SOUP WITH STEWED PORK Pure harmony in a bowl. Here's the recipe: we thin-slice pork ribs and cook them slowly with dashi soup stock, soy sauce, ginger, onion and garlic. Then, we pour the pork with all the savory meat juice over a bowl of udon noodle soup. *Served with a petit obanzai of the day

Lei 28

CURRY NANBAN

UDON NOODLE SOUP WITH CURRY

One meaning of "Nanban" is exotic, as curry was once so for Japanese. In this case for our guest, it means udon noodles in hot dashi soup stock and mildly spicy curry sauce topped with green onions, red chili pepper, to warm you up from inside. *Served with a petit obanzai of the day

Lei 28

WAKAME UDON

UDON NOODLE SOUP WITH SOFT SEAWEED

With its history going back to before-Christ, wakame dietary is a treasure for our health because of anti-obesity and anti-hypertension benefits. You can taste it with our homemade udon noodles, in hot dashi soup stock and soy sauce. *Served with a petit obanzai of the day

Lei 20

NAMERAKA PUDDING – VANILLA / MACCHA / KUROGOMA

CRÈME BRULÉE JAPANESE STYLE – VANILLA / GREEN TEA / BLACK SESAME

For the desert, please try a modern favorite of Japan. We use natural vanilla beans for VANILLA, maccha powder for MACCHA and hand-ground sesame for KUROGOMA. Hope you enjoy the rich flavors in smooth texture, i.e., “nameraka”. *All sweetened with honey

Lei 23
