



CHITGO!

RESTAURANT

INDULGE IN
THE
FLAVOURS
OF JAPAN.



DESCRIPTION

WELCOME TO A RESTAURANT FILLED WITH AUTHENTIC
JAPANESE FOOD

Embark on a culinary journey through the heart of Tokyo, where the flavors will enrapture your senses. Our menu is a masterpiece, a symphony of exquisite dishes that have been crafted using only the freshest ingredients. Our master chefs, the wizards of the kitchen, have created every dish with precision and care, from the warmth of Ramen to the smoky goodness of Yakitori, and from the savory delight of Okonomiyaki to the precision of sushi. Each plate is a canvas of flavors, textures, and aromas that will transport you to a world of pure bliss. Whether you seek a quick bite or a grand feast with friends. So why wait? Join us and embark on a magical voyage of discovery, where the flavours of Japan await you at every turn.

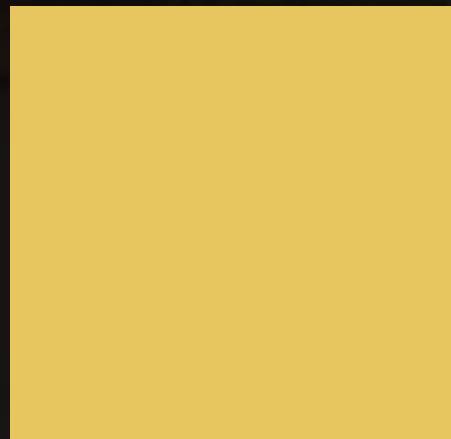
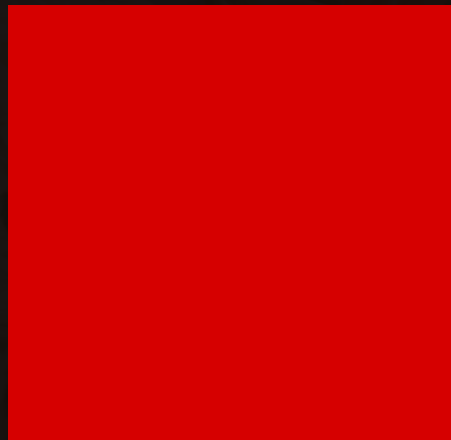


INTERIOR





COLOR SCHEME AND THEME SAMURAI





SUSHI





MENU AND RECIPES X3

RECIPES

MENU

How to make Onigiri

Use short-grain rice, salt, and your preferred filling, such as salmon, tuna, vegetables, or pickled plum, grilled eel, or shrimp.

Make tasty Onigiri at home in 5 easy steps:

1. Rinse and cook the rice
2. Prepare your filling
3. Shape the rice into a triangle or ball with your hands
4. Add your filling and shape the Onigiri
5. Wrap with Nori seaweed and enjoy or store in the fridge for later.

Use short-grain rice, salt, and your preferred filling, such as salmon, tuna, vegetables, or pickled plum, grilled eel, or shrimp.



How to make Okonomiyaki

Okonomiyaki is a savory Japanese dish made with cabbage, flour, eggs, pork belly, green onions, and optional seafood and sauces. It resembles a pancake or pizza and is typically served with okonomiyaki sauce, mayonnaise, and mustard.

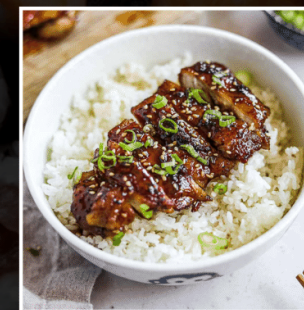
1. Prepare the batter by whisking flour, baking powder, salt, water, shredded cabbage, chopped green onions, and desired ingredients.
2. Heat a non-stick pan with oil, pour the batter, and cook for 3-4 minutes on each side until golden brown.
3. Add toppings such as okonomiyaki sauce, mayonnaise, bonito flakes, and dried seaweed.
4. Flip the okonomiyaki with a spatula and cook the other side until golden brown.
5. Serve hot by slicing the okonomiyaki.



How to make Yakitori

Yakitori is a Japanese dish of skewered, grilled chicken made from thigh and breast meat. To make the seasoning, combine soy sauce, sake, mirin, sugar, and minced garlic in a saucepan.

Yakitori is a delicious Japanese dish that consists of skewered chicken pieces grilled and glazed with a soy sauce mixture. To prepare, thread boneless chicken pieces onto skewers and grill or broil, brushing with a mixture of soy sauce, sake, mirin, and sugar. Sprinkle with green onions and serve hot.



メニュー

ビーガンオプション

Vegan Options

Vegan Okonomiyaki 12.99\$

Rice, Flour, Chicken, Yam, Soy Sauce, Lemon, Sesame, Mirin

Tofu Tsukune - 5.50\$

Yeast, Tsukune is a healthy alternative for the real Tsukune where the meat is replaced with tofu.

Onigiri - 34.99\$ スターター

Fried Rice Balls

Starters

Okonomiyaki - 39.99\$

Fried Pancake

Tsukune - 34.99\$

Chicken Meatballs On A Skewer

Yakitori - 39.99\$

Chicken On A Skewer

メインディッシュ

Main Dishes

Ramen - 21.50\$

Spicy Noodles With Topping Such As, Narutomaki, Seaweed, And Added Vegetables Like Seaweed, Narutomaki, Etc, And A Choice Of Meat Like, Chicken, Beef, Or Lamb

Sushi - \$6.99

Rice Wrapped In Thin Seaweed, With Vegetables And Meat Of Your Choice

Sukiyaki Buffet - 32.99\$

A Type Of Food Simmered To Perfection, Vegetables And A Variety Of Meat Including, Chicken, Beef, And Lamb

Sakura Mochi - 13.99\$

Sticky Rice Filled With Red Bean Paste

デザート

(Dessert)

Dango - 6.99\$

3 Balls Similar To The Size Of A Meatballs Filled With Ice Cream Mochi On A Skewer

Wagashi - 30.99\$

Mochi In The Shape Of Any Animal Chosen By The Guest

Manju -

Is A Dough Made From Flour, Rice Powder, Kudzu, And Buckwheat Filled With Red Bean Filling

Bubble Tea - \$6.80

Milk Tea With Tapioca Pearls/Balls

ドリンク

(Drinks)

Melon Soda - \$3.49

(Type Of Green Fizzy Drink With A Added Ice Cream Scoop On Top)

Royal Milk Tea \$4.50

English Tea With Milk Added To Health Perfection, Honey Is Used To Sweeten

Coffee \$6.50

You Can Ask For Any Of The Four Coffee Bean Flavours, Arabica, Robusta, Liberica, and Excelsa



အဘာ - ဖါဘေဝ



INCLUDE
THE
FLAVOURS
OF JAPAN.