*The Art of Dining In 2.0*

PREPARING YOUR MEAL

*Upon receipt of your delivery ensure items are placed in the refrigerator*

*Remove items from refrigerator 20 minutes prior to beginning preparation, preheat oven to 200C fan force*

*For main course have a pot of water boiling on the stove*

*Please note our food may contain allergens such as, but not limited to; wheat, nuts, sesame, dairy, fish, eggs*

*Please be sure to recycle or reuse packaging where possible*

Snacks

Miso potato, laver, sesame

1. Remove lid from container & warm potato in oven at 200C for 3-5 minutes
2. Sprinkle over garnish & serve

Agedashi dofu, nori, spring onion

1. Remove lid from container, warm dofu in oven at 200C for 3-5 minutes
2. In a small saucepan on the stove warm your sauce
3. Remove dofu from oven, divide evenly between two small bowls
4. Pour sauce into bowl, sprinkle over spring onion & serve

Eggplant katsu sandwich, white cabbage, tonkatsu sauce

1. Remove lid from container & place katsu sandwich on plate- enjoy cold- as it would be consumed on the streets of Tokyo

Main Course

Miso vegetable ramen, chashu king oyster mushroom, nori, rye noodles, Tokyo egg

1. In your pot of boiling water on the stove blanch your rye noodles for 2 minutes
2. On the stove top in a small saucepan, warm your ramen broth until it comes to a boil- then turn heat off
3. Drain noodles & evenly divide between two bowls
4. Divide the mushroom between the two bowls
5. Carefully cut Tokyo egg, longways, in half and add to bowls
6. Pour over hot ramen broth
7. Garnish both bowls with nori & sesame & serve

Dessert

Matcha and chocolate terrine

1. Place terrine on your desired serving plate, sprinkle over garnish & enjoy