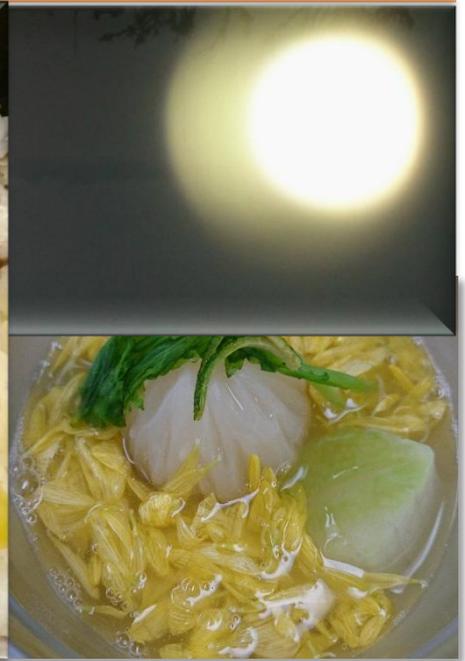


The information below is an example.

Japanese



Daisuke Hayashi

Director, executive chef

Born in Narita City, Chiba Prefecture.

He has been in charge of the restaurant department since the opening of Oriental Hills.

He is highly skilled and has good intuition as a cook.

At Oriental Hills Okinawa we provide food that suits the desires of each customer. We prepare the soup stock, cut the sashimi and steam the rice to be ready for the time of the reservation. We also tailor the menu according to the tastes and ages of the customers. The menu on the right is just an example. If you have any requests, please consult us when you make a reservation.

Japanese heart valuing seasonal changes

While located in the southern region of Okinawa, we follow the principle of providing food that expresses the bred-in-the-bone Japanese heart. Using vegetables selected by our chef, we are trying to create harmony between Japanese food and Okinawan ingredients through a daily trial-and-error process to deliver supreme dishes.

Example of the menu in October

Appetizer "Sakizuke"

Steamed egg hotchpotch topped with Japanese yam, salted entrails of sea cucumber and bimi (tasty) sauce

Appetizer "Susume Sakana"

Deep-fried buckwheat-flour dumplings with lejima duck and mustard

Soup

Steamed bun with chrysanthemum flower and winter melon flavored with the first dashi soup

Sashimi

Carefully selected and timely arranged seasonal sashimi with assorted seasonings

Grilled dish

Grilled barracuda and matsutake mushroom wrapped in Japanese mulberry paper

Side dish "Shiisakana"

Tilefish steamed in a Tanba-style topped with chestnut jam and whipped egg white sprinkled with leaf-shaped carrot and pumpkin pieces and wasabi

Boiled dish "Nimono"

A small pot of young Ishikawa taro and mushroom in "Kanzuri" soup made of vegetables and kelp

Rice

Steamed rice with ginkgo and Japanese yam bulbils, pickled vegetables and "Tomewan" soup

Dessert

Fully ripened persimmons topped with sesame cream