

The information below is an example.

Sushi



Please also enjoy the atmosphere

“In this area far away from Tsukiji, Tokyo, where I was trained to be a sushi chef, I would like to provide the same sushi as the ones I learned to make.” This sincere ambition is the biggest and the only reason chef Kotani works hard. Having an unchanged passion for sushi since his apprenticeship, Kotani makes sushi with a high degree of perfection.



Naoyuki Kotani

Director, sushi executive chef
Born in Yokohama City, Kanagawa
Prefecture

Since the opening, he has managed the
sushi section of the kitchen of the Oriental
Hills by himself.

He has gained the patronage of many
customers thanks to his personality and
skill.

At Oriental Hills Okinawa, we provide food that suits the desires of each customer who makes a reservation. We extract the soup stock, prepare and cut the ingredients of sushi, cook the rice and blend it with vinegars to be ready for the time of the reservation. Of course, 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.

Example of menu in October

- Appetizer “Sakizuke” Grilled eggplant and boiled autumn mushrooms
- Appetizer “Zensai” Bluefish steamed with sake and topped with amber kudzu sauce
- Deep fried Japanese pufferfish
- Sashimi..... Bonito, flatfish and boiled octopus
- Sushi Bluefin tuna, red squid, Japanese tiger prawn, arch shell, tuna marinated with soy sauce, thread-sail filefish, gizzard shad, sea urchin, conger eel and rolled egg
- Soup “Tomewan”... Miso soup and pickled vegetables
- Dessert... ..Seasonal fruits