

YOU'RE GOING TO
LOVE IT, AND YOU
KNOW IT.



おんな風の盆 岡山県
均衡

日本郵便





WELCOME TO NACIONSUSHI

OUR MENU EMBRACES FOOD INCLUSION.
WHATEVER YOUR EATING PREFERENCES OR NEEDS,
THERE'S ALWAYS SOMETHING HERE FOR YOU.

ALLERGIES & INTOLERANCES

BEFORE PLACING YOUR ORDER,
PLEASE LET US KNOW IF ANYONE IN
YOUR GROUP HAS ANY FOOD ALLERGIES
OR INTOLERANCES.

FOOD OPTIONS

WE OFFER A KETO-FRIENDLY MENU,
ALONG WITH GLUTEN-FRIENDLY
AND VEGETARIAN OPTIONS.

PLACE THE ICONS THROUGHOUT THE MENU AND FEEL FREE TO ASK OUR FLOOR TEAM
IF YOU HAVE ANY QUESTIONS.



Naturally
gluten-friendly
dish.

Gluten-Friendly
option available
for an additional
charge.



(*) CONSUMER ADVISORY

Consuming RAW or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
(Per FDA Food Code Section 3-603.11)



Nacion Salad

FRESH. SWEET.
IMPOSSIBLE
TO STOP.



Godzilla

FRESH TUNA.
SALMON.
CREAMY HEAT.



Sushi Pizza

CRISPY. FRESH.
PURE CRAVING.



HOUSE OBSESSIONS

TRIED. LOVED. REPEATED.



Yakimeshi

SMOKY WOK.
BOLD FLAVOR.
PURE COMFORT.



Roll Roys

DOUBLE SALMON.
CREAMY DYNAMITE.
SWEET CITRUS.

Sangria Nacion

ICONIC,
TROPICAL,
REFRESHING.



Dulce de Leche Wonton

SWEET,
ADDICTIVE,
SIGNATURE.





Taquitos Tuk Tuk

Taquitos Tuk Tuk



Crispy gyoza wrappers filled with tuna tartare and avocado, truffle oil, and wasabi mayo, topped with a touch of masago. (3 pieces)

Gyozas

Delicious steamed Chinese dumplings, served with a soy sauce infusion of sesame oil, garlic, and ginger.

Pork Gyozas (5 pieces)

14

Togarashi Shrimps



Crispy shrimp coated in a delicious blend of togarashi spices, typical of Japanese cuisine. Served with sriracha mayo and our signature ginger mayo.

17

Tuna Tataki (*)



Seared tuna slices marinated with coarse salt and pepper. Drizzled with a soy infusion, sesame oil, garlic, and ginger. Served with Cambodian black pepper and lime sauce.

18

Cheese Skewer



Breaded gouda cheese skewers, glazed with Teriyaki sauce. (2 pieces)

9

Ebi Tempura

8 pieces of tempura shrimp. Served with teriyaki sauce.

18



Gyozas



Togarashi Shrimps



Tuna Tataki



Ebi Tempura



Naturally gluten-friendly dish.



Enjoy 2 delicious onigiris, with fluffy Japanese rice and a golden, crispy exterior. Choose from tuna, or salmon fillings, and pair them with tasty sauces that elevate their flavor.

Tuna Onigiri (2 pieces) 8

Served with two dipping sauces: yellow chili & ginger.

Salmon Onigiri (2 pieces) 9

Served with two dipping sauces: cilantro mayo & ginger.

Rice Paper Rolls



Fresh vegetable roll wrapped in rice paper, served with Vietnamese peanut sauce.

Vegetable 8 Chicken 9 Salmon 9

Tuna Crush



DELICIOUS TUNA TARTARE. 14

A perfect mix of fresh tuna tossed in aji amarillo sauce, lime and mirin. Served with crispy rice crackers – pure joy in every bite.

Edamames



Classic Edamames 9

Steamed soybeans with sea salt and lemon.

Thai Edamames 10



Sautéed in sesame oil, togarashi, and salt.

Spring Rolls

Crispy rolls filled with the flavor of your choice (shrimp or tuna), served with a delicious dipping sauce.

Shrimp Spring Rolls (3 pieces) 14

with cilantro and sesame seeds, served with Cambodian black pepper and lime sauce.

Tuna Spring Rolls (3 pieces) 9

with sriracha ginger sauce



Appetizers – Gluten Friendly Option available for an additional charge (+1)



SUSHI Crispy PIZZA



Sushi Pizza

Toasted sushi rice base with your favorite topping, cream cheese, salmon furikake, orange and honey sauce, masago, and wakame. Absolutely spectacular!

IN THIS
NACION,
THERE'S
PIZZA
TOO!

Smoked Salmon Pizza

Fresh Salmon Pizza

Kani Pizza



22

22

20



Gluten Friendly Pizza Options
available for an additional charge (+1)





Fish Baos



Pork Baos



Shrimp Baos



Chicken Baos

BAOS

Amazing

Fish Baos

Steamed bun filled with breaded fish, red onion, and cilantro-lime mayonnaise. (2 pieces)

15

Pork Baos

Steamed bun filled with pork and mixed vegetables, wrapped in a sweet and sour sauce. (2 pieces)

16

Shrimp Baos

Steamed bun filled with crispy shrimp, zucchini, and ginger mayo dressing with masago. (2 pieces)

17

Chicken Baos

Steamed bun filled with chicken breast, bok choy, sweet and sour sauce, and sesame seeds. (2 pieces)

15

FROM TRADITION TO TREND.

BORN IN CHINA CENTURIES AGO, THIS STEAMED BUN WENT FROM BEING A WARRIOR'S STAPLE TO A GLOBAL STREET FOOD FAVORITE. SOFT, LIGHT, AND READY TO AMAZE WITH EVERY BITE.

POKE BOWLS

Authentic



Tuna
Poke

Salmon Poke



Classic combination of fresh salmon with edamame, 23
carrot, wakame, corn, mango, avocado, nori, and red
radish, served over a bed of sushi rice.
Dressed with ginger mayonnaise and ponzu sauce.

Tuna Poke



Perfect mix of fresh tuna with spices and mixed 22
vegetables, edamame, wakame, purple cabbage,
corn, nori, avocado, and carrot over a bed of sushi
rice. Topped with sriracha mayo and ponzu sauce.

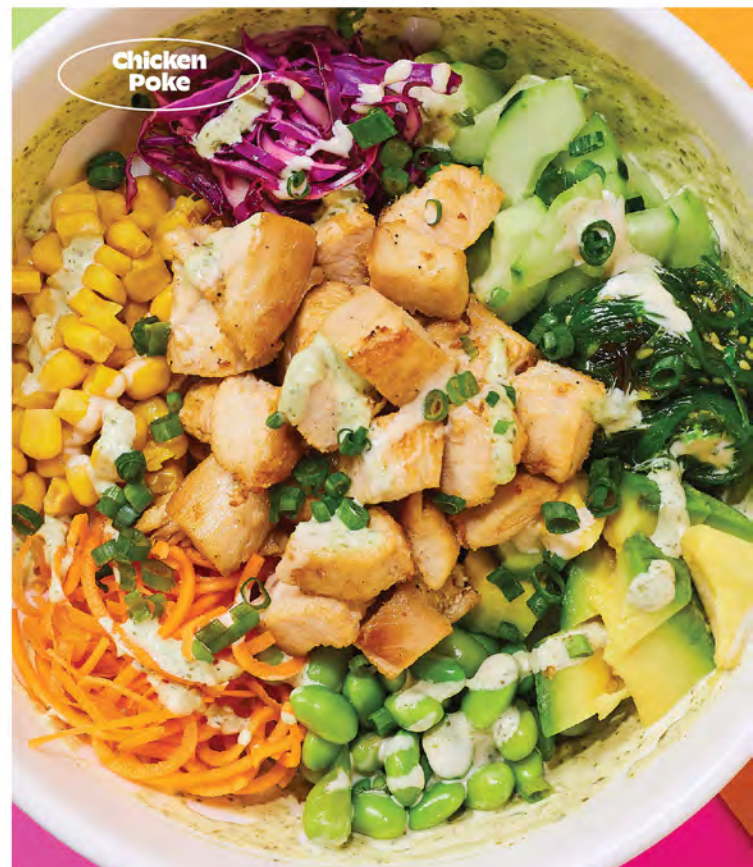
Chicken Poke



Magnificent stir-fried grilled chicken, served 20
with vegetables, wakame, cucumber, carrot,
edamame, corn, avocado, scallions, and purple
cabbage, over a bed of sushi rice.
Dressed with cilantro-lime mayonnaise and
a touch of ginger mayonnaise.



Salmon
Poke



Chicken
Poke

EACH SOUP
HAS A STORY
TO TELL.

SOUPS

Sacred



Tom Kha Gai

Tom Kha Gai



Thai chicken soup with rice noodles, nam-pla (Thai fish sauce), coconut milk, ginger, mushrooms, mixed vegetables, lemongrass, cilantro, and a touch of spice. 10

Lay Homa



Chicken pieces, mixed vegetables, rice noodles, and white beans. An exotic Asian broth drizzled with sesame oil and bok choy. 9

Miso Nacion



Traditional Japanese miso soup with bok choy, mushrooms, rice noodles, and tofu. Topped with scallions. 9



Miso Nacion



Lay Homa



Naturally
gluten-friendly
dish.

SALADS

Fresh



Nacion
Salad

Nacion Salad

Delicious combination of shredded kani and seaweed salad with pieces of salmon, avocado, and mango. Dressed with orange-honey mayonnaise and teriyaki sauce. 18

Wakame Seaweed Salad



Cucumber, seaweed, house sauce, sesame oil, and sesame seeds. 10

Wakame
Seaweed Salad



Unforgettable NOODLES

Street Food
Fav!
TAILANDIA

Seafood
Pad Thai

PAD THAI AND PAD KEE MAO ARE TWO ICONIC DISHES FROM THAI STREET FOOD. Cooked to order with fresh ingredients, these delicious stir-fried noodles are perfect for those seeking an authentic and flavorful experience.

Pad Thai ผัดไทย



A CLASSIC THAI DISH PREPARED IN A WOK,
MADE WITH RICE NOODLES AND VEGETABLES.

— The Pad Thai sauce contains peanuts. —

Seafood Pad Thai 23

Rice noodles, calamari, shrimp, and fish sautéed with wok-tossed vegetables, soy sauce, and spices. Finished with an egg tortilla spiral, toasted peanuts, and scallions.

Vegetable Pad Thai 18

Chicken Pad Thai 22

Beef Steak Pad Thai 24

Bangkok Pork Wok



SLOW-COOKED THAI PORK WOK!
DELICIOUS THAI RICE NOODLE PASTA
WITH TENDER PORK. 21

Thai rice noodles with slow-cooked pork, wok-tossed vegetables, and a delicious oriental sauce. Topped with a poached egg.

Pad Kee Mao ผัดซีเม่า



AN IRRESISTIBLE BLEND OF FLAVORS!

Thai rice noodles, sautéed vegetables, toasted basil, oyster sauce, and a hint of spice.

Chicken Pad Kee Mao 22

Beef Steak Pad Kee Mao 25

Seafood Pad Kee Mao 24

Pad Kee Mao

Bangkok
Pork Wok



Gluten-Friendly Noodles Option
Available for an additional cost (+2)



Nasi Goreng



Street Food
Fav!
INDONESIA

NASI GORENG
IS A TRADITIONAL RICE DISH FROM SOUTHEAST ASIA.

It is one of Indonesia's national dishes and is also widely enjoyed in Malaysia.

A fabulous blend of aromatic rice with fresh vegetables stir-fried in a wok, soy sauce, nam pla (Thai fish sauce), sesame oil, white wine, coconut milk, egg tortilla spiral, and chives.

Chicken Nasi Goreng	18
Vegetable Nasi Goreng	16
Seafood Nasi Goren	23
Mixed Nasi Goreng	22
Beef, chicken, and shrimp.	



Mixed Yakimeshi 焼き飯



Japanese fried rice with vegetables, chicken, beef, and shrimp, soy sauce, sesame oil, egg tortilla spiral, and chives. 22

King Pork



FRIED RICE WITH PORK 18

Super tender and flavorful pork, mixed vegetables stir-fried in Oriental sauce. Topped with a poached egg.



Rice Gluten Friendly Option
available with additional cost (+2))

TERIYAKIS

Delicious



TERIYAKI IS A TRADITIONAL JAPANESE COOKING TECHNIQUE WHERE 'TERI' MEANS GLAZE (REFERRING TO THE SAUCE) AND 'YAKI' MEANS GRILLED OR ROASTED. IT IS COMMONLY USED WITH MEATS, POULTRY, AND FISH.



Salmon Teriyaki

Teriyaki



Juicy chicken fillet, beef fillet, or salmon fillet glazed in teriyaki sauce, served with aromatic rice and vegetables. The perfect balance of sweet and savory.

Chicken Fillet Teriyaki	20
Beef Fillet Teriyaki	22
Salmon Fillet Teriyaki	24



Gluten-Friendly Teriyaki and Donburi Options
Available for an additional charge (+2)



Chicken Teriyaki

SASHIMIS

Delicious



Exquisite NIGIRIS

Sashimi



Sashimi Combination 28
Tuna, fresh salmon, kani, and shrimp.

Fresh Salmon Sashimi 24
Fresh Tuna Sashimi 24



Naturally gluten-friendly dish.

Nigiri Trío



New!
New!

An indulgent trio of perfectly seared nigiris – a mouthwatering blend of flavors. Tuna, salmon, and shrimp, topped with a touch of cheese sauce and aji amarillo sauce, flame-torched to perfection over a bed of fluffy rice. 14

New!
New!
New!

THREE HITS.
PURE ART
AND FLAVOR.



Nigiri Trío

original

ROLL



NEW
NEW
NEW

Cosmic Roll



Mamenori - Fresh salmon - Fresh tuna - Smoked salmon - Dynamite mix (shredded kani and mayo) - Avocado
Cream cheese - Sweet plantain - Scallions - Curry sauce - Truffle oil - Crispy potato flakes
Eel Sauce - Cilantro mayonnaise - Crispy quinoa

24



Tsunami



Mamenori - Fresh salmon - Sweet plantain - Avocado
Cream cheese - Crispy carrot - Topped with fresh salmon
and avocado - Kani - Spicy ginger mayo - Red masago
Crispy quinoa - Crunchy rice - Nacion unagi sauce

24



Umami

Mamenori - Breaded shrimp and
scallions - Topped with
Crispy quinoa - Crunchy rice
Nacion unagi sauce

24



Salmon Crunch

Marinated salmon in ponzu reduction (panko-crusted) – Avocado – Cream cheese – Tempura crunch – Scallions
Avocado topping – Carrot crunch – Crispy quinoa
Rice crispy masago – Eel sauce – Chipotle sauce

20



Kani



fish – Avocado – Cream cheese
with Kani – Red masago
ce – Orange & honey sauce
sauce – Aioli

4



Godzilla



Tuna – salmon – dynamite mix (shredded kani and mayonnaise)
avocado – cream cheese – chives – fried plantain topping
carrot crunch – chipotle mayonnaise – teriyaki sauce

24



Soy Nacion



— BREADED —

Breaded fish - Breaded shrimp - Avocado - Scallions - Masago
Cream cheese - Teriyaki sauce - Ginger mayo

21

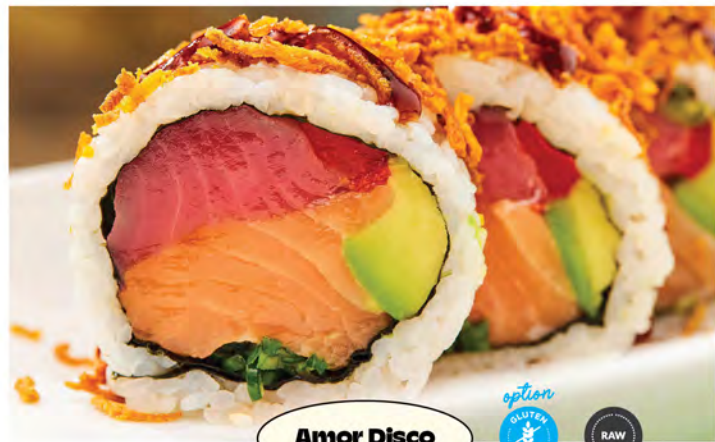


Poke Roll



Fresh tuna - Dynamite mix (shredded kani and mayo) - Avocado - Cream
cheese - Tempura flakes - Topped with avocado - Diced fresh tuna
Crispy carrot - Scallions - Chipotle sauce - Teriyaki sauce

20



Amor Disco



Fresh salmon - Fresh tuna - Avocado - Scallions
Red bell pepper - Chipotle sauce
Topped with crispy carrot - Teriyaki sauce

22



Spicy Tuna



Tuna - chives - avocado topping - chipotle mayonnaise

21

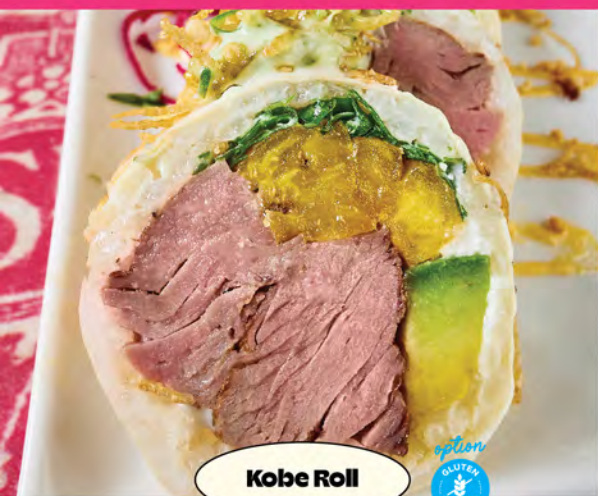


Filadelfia



Fresh salmon - cream cheese - avocado topping - sesame seeds

21



Kobe Roll



Mamenori - Grilled beef fillet - Avocado - Cream cheese
Sweet plantain - Scallions - Crispy potato flakes
Aji amarillo sauce - Aioli - Cilantro

24



Zensación



Gluten-Friendly Rolls Option
Available for an
additional charge (+1)

You can request your roll
wrapped in Mamenori
(soy paper)
for an additional charge
(+1.50)

BREADED

Breaded salmon - Avocado - Sweet Plantain - Cream cheese - Chipotle sauce
Topped with crispy carrot - Teriyaki sauce

22



Roll Roys (*)



Fresh salmon - Avocado - Scallions - Cream cheese - Topped with fresh salmon
Dynamite mix (shredded kani and mayo) - Orange and honey sauce

24

(*) RAW Preparation



Dinamita

Breaded shrimp - Avocado - Cream cheese - Topped with dynamite mix
(shredded kani and mayo) - Teriyaki sauce

21



Tao Roll



Breaded fish - kani - Avocado - Cream cheese - Scallions
Topped with fried sweet plantain - Crispy salmon
Scallions - Teriyaki sauce - Ginger mayo

20



Gluten-Friendly Rolls Option
Available for
an additional cost (+1)

You can request
your roll wrapped in Mamenori
(soy paper)
for an additional cost
(+1.50).



**Komodo
Crocante**

Breaded fish - dynamite mix (shredded kani and mayonnaise) - avocado - cream cheese - avocado topping
crispy salmon - chives - herb mayonnaise - teriyaki sauce

20



**La Gran
Muralla**

Breaded shrimp - breaded fish - dynamite mix
(shredded kani and mayo) - cream cheese - scallions - avocado topping -
crispy carrot with furikake
teriyaki sauce - orange & honey sauce

22



Fuji Deli

Avocado - chives - crispy rice noodles
tempura asparagus - cucumber - carrot crunch
sesame seed topping - chipotle mayonnaise

16

New!
New!
New!



Crispy Green

Mix of fresh crunchy vegetables - avocado - cream cheese - scallion - avocado topping - carrot crunch
crispy quinoa - crispy rice masago - eel sauce - chipotle sauce

16

KETO MENU

Balanced

OUR KETO ROLLS ARE WRAPPED IN MAMENORI SOY PAPER.



Philadelphia
KETO

21

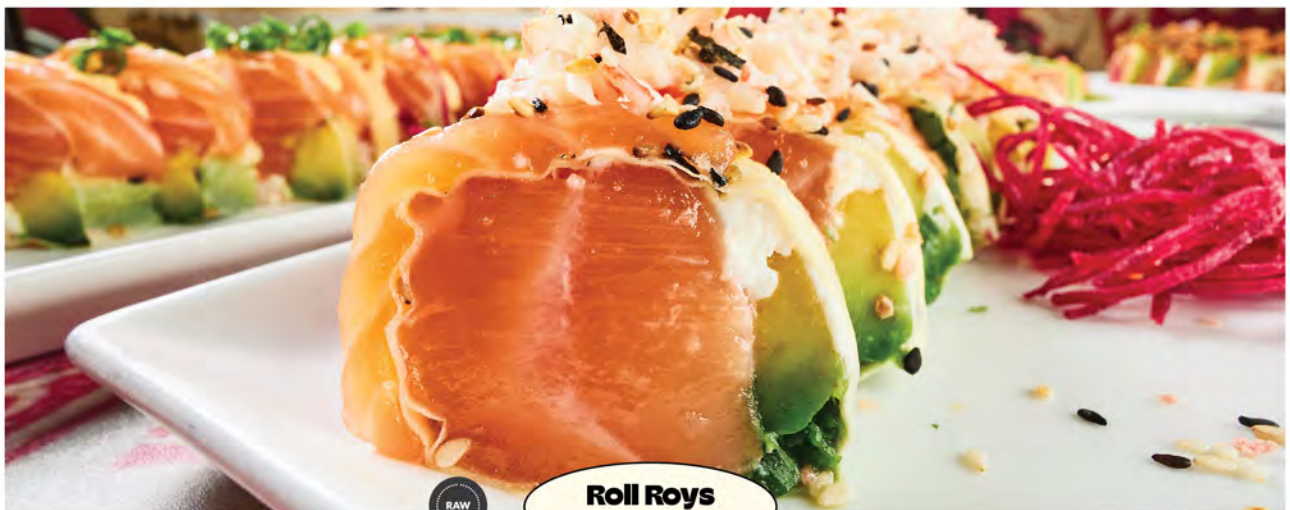
Mamenori - fresh salmon - avocado - cream cheese
sesame seeds



Kyoto Roll
KETO

22

Mamenori - tuna - fresh salmon - cream cheese
topped with avocado - crispy salmon - scallions



Roll Roys
KETO

22

Mamenori - fresh salmon - avocado - scallions - cream cheese - wrapped in fresh salmon - dynamite mix
(shredded kani and mayo) - furikake

Wakame Seaweed Salad



Cucumber, seaweed, house sauce, sesame oil,
and sesame seeds.

10



Naturally
gluten-friendly dish.



**Wakame
Seaweed Salad**

KETO

Mixed Satays

Grilled Chicken and Beef Fillet Skewers
Served with ginger mayonnaise.

14

+

French Fries

+

Cheese skewer glazed with teriyaki sauce.

Szechuan Chicken

Rice flour-coated chicken breast,
covered with sesame seeds.
Served with ginger mayonnaise.

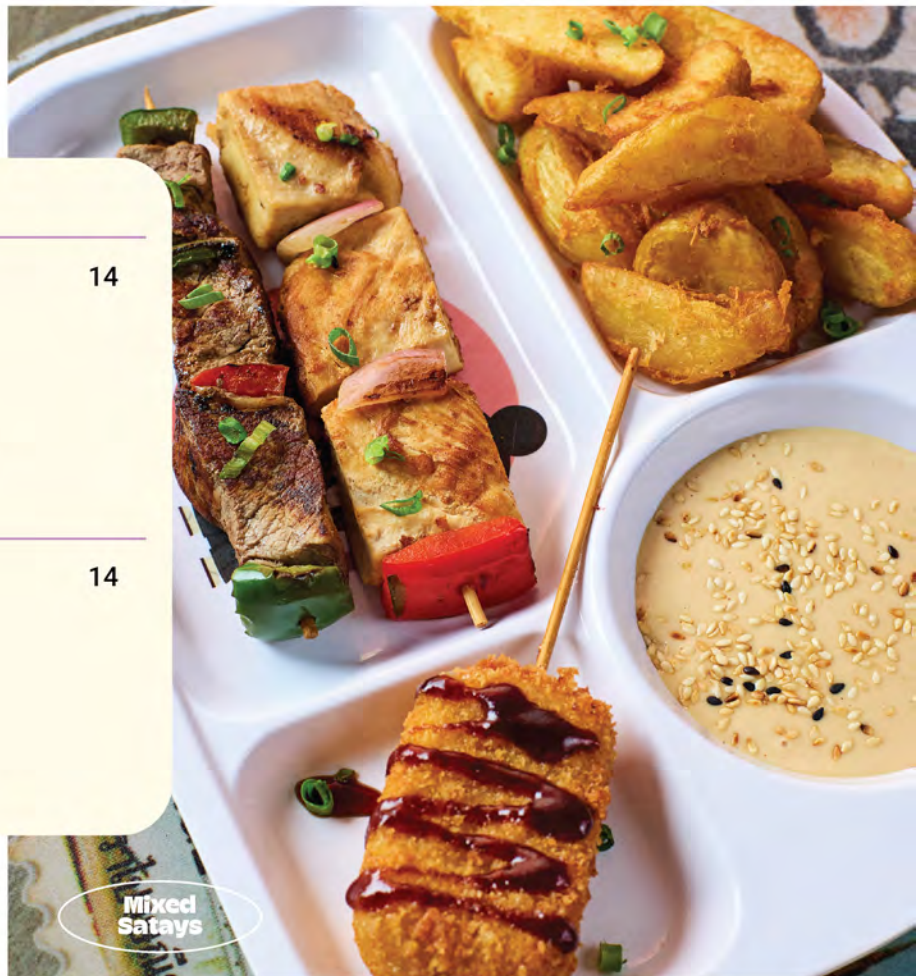
14

+

French Fries

+

Cheese skewer glazed with teriyaki sauce.



OUR NATURAL
JUICES ARE
SWEETENED WITH
HONEY.

JUICES

Natural



Strawberry Juice

6

Nacion Juice

7

Orange, pineapple, basil & honey

Spearmint Lemonade

6

Lemonade with Honey

6

Pineapple, Lemon & Coconut Juice

7

Passion Fruit Juice with Ginger

6



NO DOUBT,
YOU
DESERVE IT :)

DESSERTS

Irresistible



Chocolate Brownie

This is not just any brownie. It's THE brownie. 13
Served with vanilla ice cream.

Dulce de Leche Wonton

Cheese and dulce de leche wonton. 11
Served with vanilla ice cream and berry sauce.



INFUSIONS

Magical



Red Berries & Aromatic Herbs 6



Ginger & Honey 6



Apple & Aromatic Herbs 6

Aromatic COFFEES

**Cheese
& Dulce de
Leche Wonton
+
Cappuccino**

PERFECT MATCH!



Americano	3.50
Espresso	4.50
Cappuccino	4.50

DRINKS

Classic

dasani

DASANI WATER 3

SODA (CAN) 3

Coca-Cola



PERRIER 4

ICE TEA 4

The Classic

COCKTAILS



Margaritas



Gin & Tonic



Mojitos



Gin & Tonic

12

Cucumber Gin & Tonic
Lemon Gin & Tonic
Orange Gin & Tonic

Margaritas

12

Lime Margarita
Passion Fruit Margarita
Strawberry Margarita

Mojitos

12

Lime Mojito
Passion Fruit Mojito

WHISKY

OLD PARR

Glass 15 Bottle 130

BUCHANAN'S

12 AÑOS

Glass 15 Bottle 145

18 AÑOS

Glass 22 Botella 290

SPIRITS

Bold

JOHNNIE WALKER
BLACK LABEL

Glass 14 Bottle 125

HIBIKI

Glass 22 Bottle 290

RUM

ZACAPA 23

Glass 15 Bottle 150

DIPLOMÁTICO
RESERVA

Glass 14 Bottle 135

VODKA

GREY GOOSE

Glass 14 Bottle 100

TITOS

Glass 12 Bottle 85

ABSOLUT

Glass 12 Bottle 80

TEQUILA

DON JULIO
REPOSADO

Glass 12 Bottle 190

GIN

TANQUERAY

Glass 12 Bottle 80

HENDRIKS

Glass 15 Bottle 125

FEDERAL AND STATE LAWS REQUIRE THAT PURCHASERS OF ALCOHOLIC BEVERAGES BE AT LEAST TWENTY-ONE (21) YEARS OF AGE.
USERS AGREE TO PROVIDE VALID PHOTO IDENTIFICATION AT THE TIME OF THE ORDER.

Seductive

COCKTAILS



Sangria Bubbles



Tokyo Rose

Tokyo Rose

Sake, lychee, lime, rose

12

Japanese Mule

Sake, lime, ginger beer

12

Golden-Gai

Sake, passion fruit, wine

12

Sangria Nacion

Red Wine Sangria

Mango Sangria

glass 8 pitcher 40

Sangria Bubbles

Tropical fruits + fruit-infused sparkling wine

12



Japanese Mule



Golden Gai

FEDERAL AND STATE LAWS REQUIRE THAT PURCHASERS OF ALCOHOLIC BEVERAGES BE AT LEAST TWENTY-ONE (21) YEARS OF AGE. USERS AGREE TO PROVIDE VALID PHOTO IDENTIFICATION AT THE TIME OF THE ORDER.



WINES

Seductive

TIME
FOR
A VINO!

White & Rosé Wine

	Glass	Bottle
ANNO DOMINI PINOT GRIGIO, ITALIA	10	35
PALENA RESERVA ESPECIAL SAUVIGNON BLANC, CHILE	10	35
VALDIVIESO RESERVA CHARDONNAY, CHILE		35
MARCO REAL ALBARIÑO, ESPAÑA		45
83 COTE DE PROVENCE ROSÉ, FRANCIA		40
MALDONADO ROSÉ, NAPA, USA		65

Sparkling Wine

ANNO DOMINI MOSCATO FRIZZANTE, ITALIA	35
PROSECCO DIAMANTE ITALIA	40
PROSECCO DIAMANTE ROSÉ, ITALIA	40

Sake

	Glass	Bottle
KIKUSUI JUNMAI GINJO, JAPAN	9	59
TAKATENJIN TOKUBETSU HONJOZO, JAPAN		32
RIHAKU JUNMAI GINJO, JAPAN		36
TOZAI JUNMAI NIGORI, JAPAN		24

Red Wine

	Glass	Bottle
TINTO NEGRO MALBEC, ARGENTINA	10	25
PALENA RESERVA ESPECIAL CABERNET, CHILE	10	35
MAISON DE LA DENANTE PINOT NOIR, FRANCIA		50
EL ENEMIGO MALBEC, ARGENTINA		70
HABLA DEL SILENCIO ESPAÑA		55
HESVERA CRIANZA TEMPRANILLO, RIBERA DEL DUERO, ESPAÑA		62
CABALLO LOCO GRAND CRU MAIPO CABERNET, CHILE		75
MALDONADO RED BLEND, NAPA, USA		90



Must-have beers

BEERS



MILLER LITE	7
CORONA	7
HEINEKEN	7
MODELO ESPECIAL	7
SAPPORO	7
SAPPORO LIGHT	7
ASAHI	7



NACIONPEDIA

THE ASIAN GLOSSARY



DAIDAI 橙 🍊

A Japanese citrus fruit similar to bitter orange. Its juice is commonly used in sauces like ponzu. The name also means "through generations" in Japanese, because the fruit can stay on the tree for several years without falling—symbolizing continuity and prosperity in Japanese culture.

DONBURIS 丼 🍣

Donburi is a classic Japanese dish featuring a bowl filled with fish, meat, vegetables, and other ingredients, all cooked together and served over a bed of rice.

FURIKAKE ふりかけ 🥬

It's a seasoning made from thin, delicate strands of seaweed, fish, eggs, or dried vegetables.

Used to enhance all kinds of soups and traditional Japanese dishes, it's packed with flavor and nutrition.

GYOZA 餃子

Delicate dumplings stuffed with meat and vegetables. A staple across Asia, they're the most served dish during Chinese New Year—symbolizing good fortune.

HOISIN 海

A thick, sweet Chinese sauce crafted from soy, vinegar, and spices.

KAMPAI 乾杯 🍷

A Japanese word meaning "health" or "cheers." It's said when raising a glass to celebrate or toast with others. Literally, it means "empty the glass" and is spoken just before taking a drink together.

KANI 力二 🦀

Japanese term for crab.

MAKISU 巻き簾

A bamboo mat used in Japanese cuisine to roll sushi. The mat helps shape the sushi roll, ensuring it stays compact and uniform.

MAMENORI 豆のり

Soybean sheets, also known as mame-nori-san, are thin wrappers used as a substitute for nori in sushi.

MANDARIN

A Mandarin was an official or bureaucrat in Imperial China.

The term "Mandarin" is also used to refer to Mandarin Chinese—the dialect spoken in northern China.

MAO TSE TUNG 毛泽东 🌟

He was the top leader of the Communist Party of China and the People's Republic of China.

MASAGO 魚卵

It's Icelandic caviar, yet a daily staple in Japanese cuisine.

Masago is the roe of the capelin fish, widely used in sushi and sashimi for its vibrant color and delicate flavor of tiny eggs.

MIRIN 味醂 🍶

An essential seasoning in Japanese cuisine with a subtly sweet flavor.

It's a type of rice wine similar to sake.

MISO 味噌 🍲

A fermented aromatic paste made from soybeans and/or grains and sea salt.

For centuries, it has been regarded as a healing food in China and Japan.

NAM-PLA น้ำปลา

A fermented fish sauce typical of Thai cuisine.

It's used to flavor a variety of dishes, such as soups and sauces, adding salty and umami notes. A key ingredient in Southeast Asian gastronomy.

NASI GORENG

A classic rice dish from Indonesian and Malaysian cuisine.

It's a version of fried rice, which is exactly what the name means in both Indonesian and Malay languages.

NORI 海苔 🌿

Edible seaweed commonly used in Japanese cuisine.

It's used to wrap sushi and also as a seasoning for soups or rice, with a salty and umami flavor.

ONIGIRI おにぎり 🍙

A delicate hand-shaped Japanese rice piece, molded into a triangle and filled with select ingredients. A traditional Japanese snack.

PONZU ポン酢 🍋

Sweet or tangy juice made from various citrus fruits like daidai, sudachi, kabosu, or lemon.

SAKE 酒 🍶

A Japanese word meaning an alcoholic beverage made from an infusion brewed from rice.

SASHIMI 刺身

A Japanese dish primarily consisting of finely sliced raw seafood or fish—though not as thinly sliced as carpaccio.

SRIRACHA

A spicy sauce from Southeast Asia, named after the city of Si Racha.

STIR FRY 🍳

(Also called stir-fry, toss-fry, or wok-fry).

An English term used to refer to either of the two Chinese cooking techniques involving quick, high-heat cooking with constant stirring.

SZECHUAN

It's a province in the southwest of the People's Republic of China.

TATAKI タタキ

A Japanese method of cooking fish or meat.

TEMPURA 天ぷら 🍤

A classic Japanese cooking technique where food is coated in a light flour batter and then deep-fried.

TERIYAKI 照り焼き 🍖

It's a compound of two words: "teri," referring to the shine the sauce gives, and "yaki," which means grilling or roasting as a cooking method.

TOGARASHI 唐辛子

A spicy condiment very typical of Japanese cuisine, made from a blend of seven spices.

YAKIMESHI 焼き飯 🍚

In Japan, the word "meshi" means food or cooked rice, and when combined with the prefix "yaki" (to fry or cook), it forms the word "yakimeshi."

YASAI 野菜

Vegetables.

YUZU 柚子 🍋

A variety of lemon from Japan.

ZEN 禅

It's a school of Buddhism that emphasizes meditation and mindfulness as paths to enlightenment.



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