



ODORU

JAPANESE FERMENTED DEGUSTATION BAR

A celebration of nature's patience
and Japan's culinary spirit.



Welcome to Japanese Fermented Degustation Bar ODORU 躍

Enjoy a unique dining experience: a six-course plant-based dinner celebrating Japanese tradition and seasonal beauty.

Shojin Ryori, The Art of Balanced Japanese Cuisine a traditional Japanese cuisine rooted in Zen Buddhist principles, embodies the ***Rule of Five*** to achieve balance and harmony in every meal. This mindful approach integrates five essential elements:

Washoku: Five Colors White, Black, Red, Green and Yellow

These colors create visual harmony and ensure nutritional variety.

Gomi: Five Flavors Sweet, Sour, Salty, Bitter and Umami

Each flavor contributes to a well-rounded taste experience.

Following Buddhist principles, it avoids not just meat and fish, but also the Five Pungent Roots, strong-smelling ingredients like garlic, onions, scallions, chives, and leeks.

Gohō: Five Cooking Methods Raw, Boiled, Simmered, Steamed and Grilled

These techniques enhance texture and preserve natural qualities.

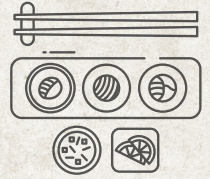
This is more than just a meal; it is a cultural experience through all five senses. Observe, smell, touch, listen, and taste, every element is meant to be experienced.

You are not just observing culture; you' re tasting it and becoming part of it.

The chopsticks are ready. Let the experience begin!



Menu: Flavors & Ingredients



1. Welcome Drink & Starter

Begin your culinary journey with a refreshing, non-alcoholic sparkling beverage crafted from natural minerals and subtle citrus notes, designed to gently awaken your palate.

Accompanied by a seasonal starter:

Winter: Warm, nourishing tofu

Summer: Cooling Tokoroten (agar noodles)

Thoughtfully curated to harmonize with the season, promoting balanced body temperature.

2. Signature Lacquer Tray; 15 Local Japanese Traditional Dishes

The essence of our cuisine with fifteen meticulously handcrafted, plant-based dishes inspired by Shojin Ryori (Zen Buddhist cuisine) and traditional Washoku principles:

with organic ingredients, fresh vegetables, seaweeds, and root vegetables

Fermented, dried ingredients, and non-GMO seasonings Prepared without sugar, additives, reflecting clean, macrobiotic Japanese food traditions.

3. Steamed Local Vegetables with Plant-Based Dashi

A vibrant medley of seven seasonal vegetables and mushrooms, gently steamed to preserve natural flavors. Served with a zesty citrus rice-shoyu ponzu dipping sauce, rich in umami.

4. Seasonal Vegetable Tempura

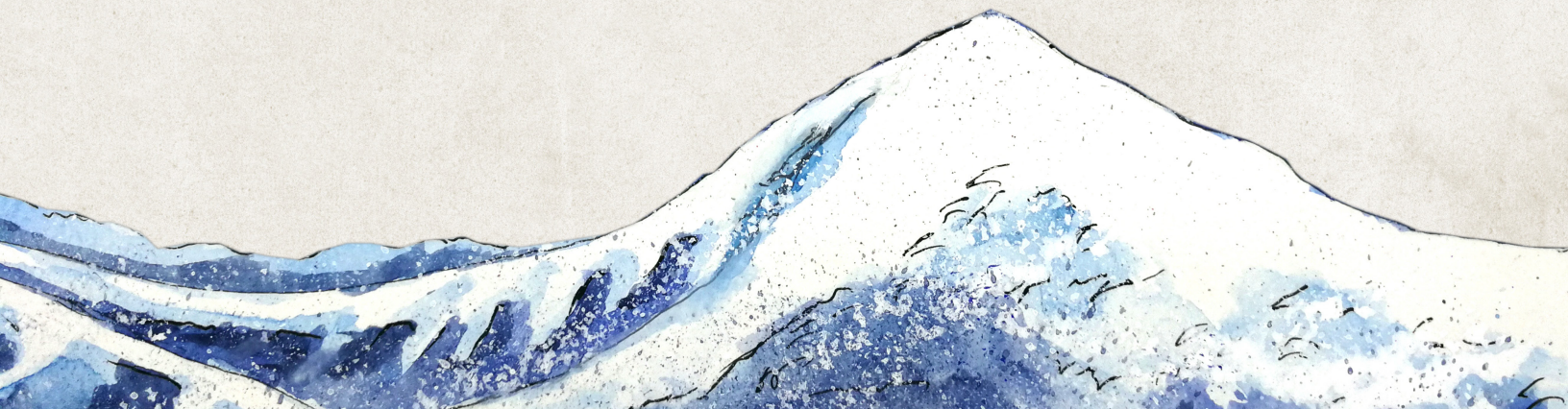
Delight in perfectly crisp tempura, light and airy with a tender center, crafted using rice flour. Highlighted by an unexpected surprise: fresh nama-fu (wheat gluten).

5. Onigiri Rice Ball with Organic Japanese Rice

Savor the simplicity of flavorful organic rice, complemented by roasted seaweed and nukazuke (fermented vegetables), a timeless Japanese classic.

6. Seasonal Fruit & Japanese Tea

Conclude your meal with fresh, high-quality seasonal Japanese fruit, showcasing Japan's renowned fruit cultivation artistry. Paired with traditional Japanese tea.



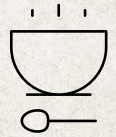
Tips for Enjoying Your Meal

Chopsticks: If you are right-handed, place them parallel to the table with the tips pointing left. When picking them up or setting them down, using both



hands is a nice touch.

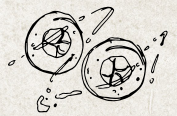
Hold Your Bowls: It is totally fine to lift small bowls or plates while you eat, actually, it is polite in Japan!



Hands Are Okay Too: Don't worry about using your hands for certain foods like onigiri (rice balls), it is completely normal.



No Set Order: Your meal has 15 small dishes served on a big lacquer tray. Dive in wherever you like, there is no specific order to follow.



Onigiri Tip: Gently wrap the seaweed around the rice ball and enjoy it with the Nukazuke (pickled veggies in Nuka bran).



Most importantly, relax and enjoy your meal at your own pace.

There is no strict etiquette, just savor each flavor, appreciate the care behind the food, and have a lovely time!

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Yume - Sake Pairing

Sake embodies nature, tradition, and craftsmanship. Our curated selection features three distinctive organic sakes, each brewed with care and respect for the land and cultures that shape them. Through Sake Pairing: Yume, we invite you to explore these unique brews, each offering a fresh perspective on flavor, fermentation, and the spirit of sake.



MUSUBI: Sprouted Brown Rice Sake

Crafted by Terada Honke in Chiba, with over 340 years of history, MUSUBI is a natural sake made from organically grown sprouted brown rice without additives. Inspired by Keisuke's recovery from illness through a brown rice diet, this sake embraces the life force in each grain. The natural yeasts and microorganisms remain alive, allowing the flavor to evolve over time.

Rice: Koshihikari (100% brown rice), Alcohol: 7–12%, SMV: -10 to -35



AKIRA: Organic Junmai Sake

Brewed by Nakamura Shuzou in Ishikawa Prefecture, AKIRA is crafted from organically grown rice. This next-generation junmai sake balances tradition with environmental consciousness, featuring a gentle roundness, rich umami, and delicate acidity. Its subtle sweetness and elegant rice aroma come from using table rice, offering a sake both bold and graceful.

Rice: Organic rice from Kanazawa Daichi, Alcohol: 14%, Polishing Ratio: 70%

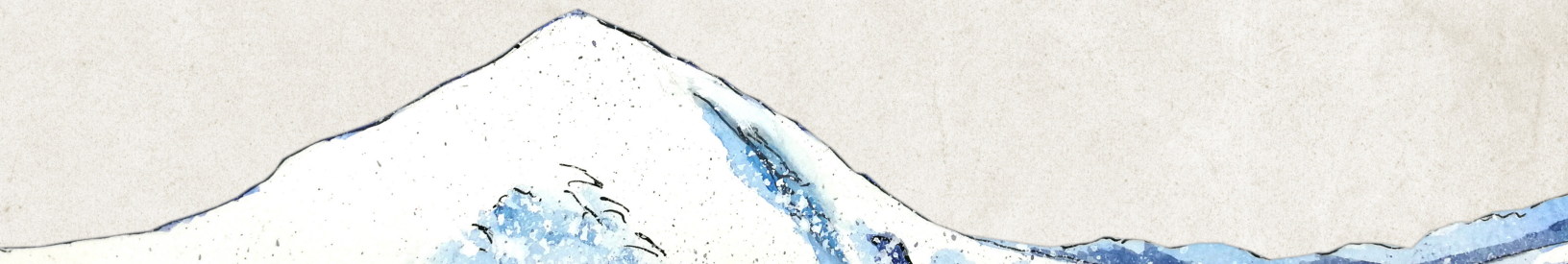


#J: Organic Junmai Sake

From Ozeki in Hyogo Prefecture, #J is one of the first sakes with Organic JAS certification. Made with domestically grown organic rice and koji, it reflects Ozeki's commitment to sustainable brewing. This sake offers clean, refreshing acidity and the robust flavor of organic rice, pairing beautifully with diverse dishes. Named to symbolize unity, #J invites you to savor sake with purpose and pleasure.

Rice: Organic Japanese rice and organic koji, Alcohol: 15%, SMV: -1

Acidity: 1.7, Polishing Ratio: 70%



Shifuku - Tea Pairing

Discover the delightful harmony of Japanese teas, each offering unique flavors and wellness benefits. These carefully crafted organic teas invite you to explore nature's bounty.



Dokudami Tea (Houttuynia cordata)

A traditional Japanese herbal tea celebrated for its detoxifying properties.

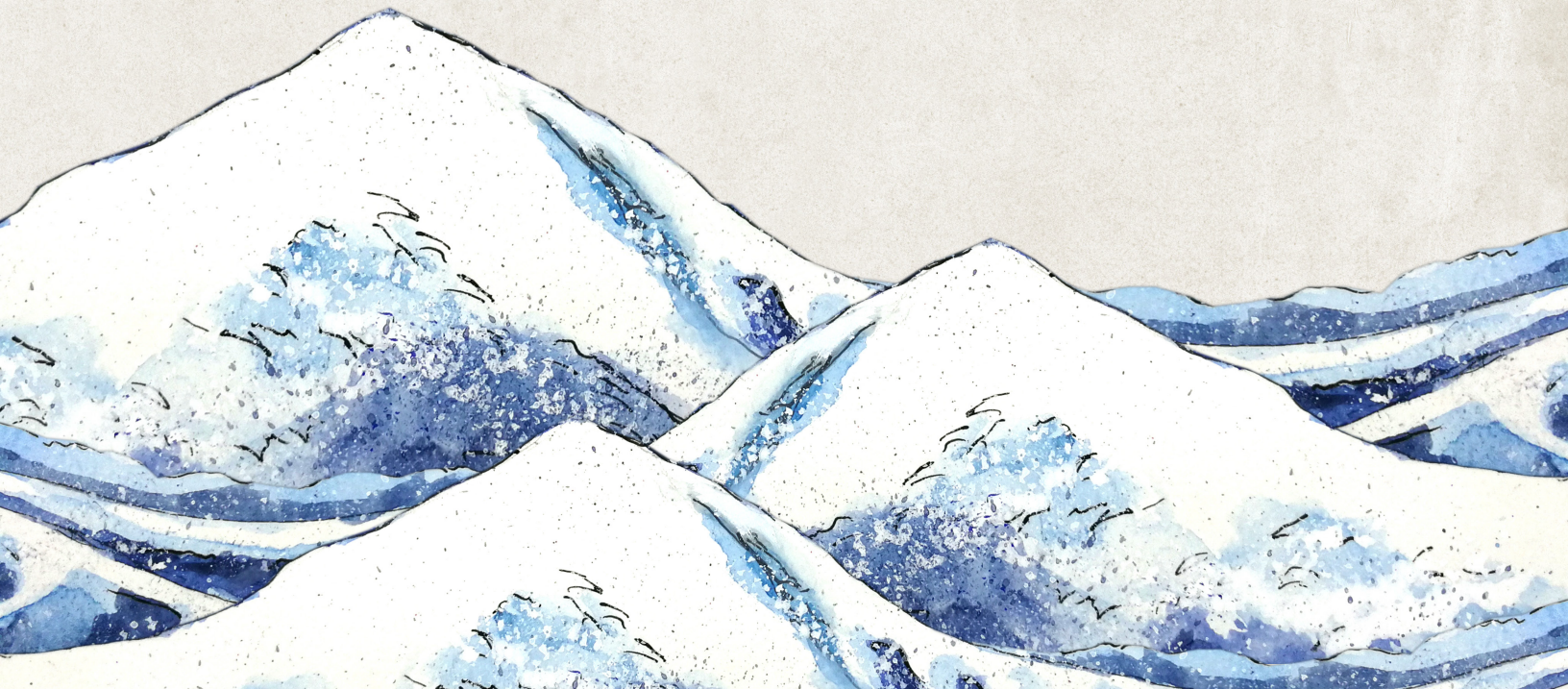
It has a mildly earthy flavor with a distinctive aroma, and its infusion appears pale in color.

Loquat Leaf Tea (Neshime Biwa-cha)

Crafted from carefully selected loquat leaves, this tea supports digestion and promotes skin health. Naturally caffeine-free, it offers a soft, toasty flavor.

Adzuki Bean Tea (Azuki-cha)

A gentle, comforting tea made from roasted red beans, thought to support kidney health and circulation. The tea boasts a light, delicate hue.



Five Sensory Journey and Activities

Embark on a journey that awakens your senses and immerses you in the subtle artistry of Japanese culture.

Say "Itadakimasu" and "Gochisousama"

Whisper "Itadakimasu" like a morning breeze, honoring the life and hands behind your meal. End with "Gochisousama"

Chopstick Challenge

Grasp a soybean or lone grain of rice with saibashi, as if holding a single falling sakura petal, delicate yet deliberate. Feel the chopsticks as extensions of your intent, graceful like a crane's poised beak.

Aroma Sampling

Gently inhale the essence of rice-shoyu, miso, mirin vinegar, and yuzu-kosho, each scent a brushstroke in an invisible ink painting.

Hands in the Nuka (Rice Bran Bed)

Sink your hands into the warm, living nuka, soft as moss underfoot in an ancient forest. Bury vegetables like planting wishes in fertile soil, awaiting their flavorful bloom. Your nukazuke is ready!

Brew Tea & Write in Japanese

Brew tea slowly. Trace hiragana with a flowing hand, each curve a ripple, each stroke a crane's gentle flight on paper.





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