



NIHONBASHI

日本  
ばし

BY 武仁 DHARSHAN

# THE NIHONBASHI STORY

Nihonbashi began in 1995, upon my return from university in USA, where my passion for creating dishes was ignited through experimenting with simple Japanese recipes received from my mother and aunts in Tokyo.

I created Nihonbashi, literally translating to “Japan Bridge”, to be a culinary bridge between Sri Lanka and Japan, not only bringing together my dual Japanese-Sri Lankan heritage, but also to bring Japanese cuisine and culture to the island.

For 29 years, our location in Galle Face Terrace has been plating up pure and real Japanese cuisine, becoming the forefront of the ‘washoku wave’ in the country. To me washoku is a philosophy, and in this philosophy we are aware of our natural environment. We take great pride in sourcing most of our ingredients locally, reserving imports for those exceptional ingredients not found in Sri Lanka. We are proud to be one of the few restaurants in the world buying whole tuna, as they are caught in the oceans around the island.

To create Nihonbashi at Port City, we employed the same philosophy as a chef would walk the shoreline and farms in search of ingredients, I walked the quarries and bamboo forests to reverse engineer this “Japanese design by DNA” restaurant. We handpicked stone boulders, quartz sand, bamboo, local timber with great care, to create this space that celebrates “和 – Wa” (the same “Wa” found in washoku and wagyu, meaning Japanese). This space is an ode to Japanese design, Japanese philosophy and to the beauty of perfect imperfections : Wabi-Sabi.

At Nihonbashi, we wholeheartedly embrace the profound Japanese principle that attributes the strength of a dish to its core ingredients and cooking techniques. Championing the hero ingredient of our dishes is key and this approach stems from the belief that the complexity of Japanese cuisine arises from its inherent simplicity. This journey has taken us on to ‘Asia’s 50 Best Restaurants’ list in 2013, becoming the first restaurant in Sri Lanka to be placed on this prestigious list, consecutively ranking until 2018.

The kitchens of Nihonbashi have also been an incubator for so many other restaurants such as Ministry of Crab and Carne Diem Grill; and we bring all these experiences with us to serve you.

Today I am proud to be a “Goodwill Ambassador of Japanese Cuisine” for presenting Japanese cuisine to the world and I am grateful that my efforts in spreading Japanese Food Culture, Japanese Ingredients and the notion of ‘Made in Japan’ have been recognized by the government of Japan who conferred upon me “The Order of the Rising Sun, Gold and Silver Rays” in the name of the emperor of Japan.

I invite you to experience the next chapter in our journey with a selection of dining locations from our unique private rooms to dining under the stars at our terrace. Immerse yourself in our extensive menu offering a wide range of Japanese cuisine from sushi to yakitori to A4 Grade Real Wagyu from Japan.

## ABOUT NIHONBASHI

- The Teriyaki sauce we use started in 1995 at the inception of Nihonbashi and the base stock continues to be part of the DNA of our yakitori sauce.
- We DO NOT use any chemical aromatic powders or taste enhancing chemicals. We use the best ingredients Sri Lanka has to offer, using 100% local ingredients to the fullest extent.
- Our Tuna is Japan bound and we procure the best crabs, lobsters and other crustaceans.
- The Tatami Yakitori Grill is one of the largest in Japanese restaurants, with the length of 2X Japanese traditional mats at 3.6 meters.
- Similar to how a chef would search for local ingredients by walking the shoreline of a fishing village, Dharshan walked the quarries of Sri Lanka to find the perfect materials for the bar, the Yakitori counters, Bamboos for the rooms and other materials that are available in Sri Lanka, to reverse engineer the design of this restaurant,
- Nihonbashi was the first restaurant from Sri Lanka to be placed on ‘Asia’s 50 Best Restaurants’ list in 2013, and continued to be part of the list up to 2018 together with Dharshan’s other creation Ministry of Crab.

## 日本ばしのこだわり

- 日本ばしの開業は1995年になります。当店の照り焼きのタレは1995年6月に出来上がりました。ベースとなるタレは、当店の自信作だった焼き鳥のタレの影響を大きく受け継いでいます。
- 当店では、化学調味料や人工香料ならびに人工添加物は一切使用せず、100%天然の素材のみを使うことにこだわっています。また、できる限りスリランカ産の高品質な食材を使用し、マグロは日本向けのものを、カニやロブスター、エビなどは輸出用の最高級のを仕入れています。
- 私たちが豊焼き鳥グリルと呼ぶ焼き鳥台は、日本の伝統的な量2枚分の長さ3.6メートルの大きさで、コロomboにある日本料理店では最大級です。
- オーナーシェフであるダルシャンは漁村の海岸線を歩いて地元の食材を探すように、このレストランの設計のために地元の建材を使うためにスリランカを歩き回りました。ふんだんに使われている竹や石材などは全てスリランカにあるものを使い、デザインを創り出したものなのです。
- 日本ばしは2013年にスリランカから初めてアジアのベスト50にランクインしたレストランでもあり、その後、姉妹店である「Ministry Of Crab」とともに2018年までアジアベスト50にランクインし続ける快挙を成し遂げました。
- このレストランは日本料理を紹介するだけでなく、お客様に日本のデザインの背後にある文化の奥ゆかしさをも体験してもらえるように創りました。またその想いは一つ一つの料理にも宿っているものと自信を持っています。



2013 2014 2015 2016 2017 2018

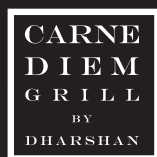




武仁 ダルシャン DHARSHAN MUNIDASA

旭日双光章 受賞、日本食普及の親善大使  
Recipient of The Order of The Rising Sun, Gold and Silver Rays  
Appointed Goodwill Ambassador For Japanese Cuisine

#### CREATOR AND OWNER



## ようこそ！ 日本ばしへ。

日本ばしレストランは1995年の私のアメリカの大学からの帰国と共に始まりました。母や親戚から受け継いだ伝統的な和食のレシピと、私の和食への情熱で、さまざまな和食に挑戦してきました。

私は日本とスリランカの食の架け橋となる思いを胸に、「日本の橋」を意味する日本ばしとレストランの名前をつけました。日本とスリランカの伝統と文化を結びつけるだけでなく、日本の料理と文化をこの国に紹介することも目的としてきました。

コロンボのゴール・フェイス・テラスに位置した日本ばしレストランは、29年間にわたり和食の基本を守り続け、スリランカにおける和食文化の最前線を走り続けました。私にとって和食は哲学そのものです。そして、私たちのおかれたスリランカの自然環境の中でその哲学を培いました。私たちは、ほとんどの食材をスリランカで調達できるもので提供するようにして、スリランカでは見つからない特殊な食材の輸入は少なくする努力をしています。

当店は、インド洋で採れたマグロを丸ごと購入する世界でも数少ないレストランの一つであることを誇りに思っています。同様に、この度ここにオープンしたポート・シティの日本ばしでは店内で使用する多くの建築資材をスリランカ国内で探し、その資材の活用法を研究しつつ最良のデザインで活かせるよう店内外の装飾を考えていきました。

日本ばしの料理において重要なことは、その中心となるものは食材の品質と調理技術にあるという原則です。私たちの料理の主役となる食材は、その素材そのものが重要であり、また、このアプローチにおいて、日本料理の奥深さが、実はその本質的なシンプルさから生じているという信念にも基づいています。この私たちの和食への思いは2013年から6年連続で「アジアのベストレストラン50」にランクインするという快挙を成し遂げました。

日本ばしの理念は、私たちが展開するミニストリー・オブ・クラブやカルネ・ディエム・グリルなど、他の多くのレストランの原点ともなっています。私たちは豊富なレストランでの経験を持って、最高のサービスを提供し続けているのです。

今日、私は日本料理を世界に紹介する「日本料理親善大使」であることを誇りに思い、日本の食文化、日本の食材、そして「メイド・イン・ジャパン」の概念を広める私の努力が認められたことに感謝しています。天皇の名において私に「旭日双光章」を授与していただいた日本政府にも感謝しています。

ユニークなプライベートルームから、絶好の夜景が楽しめるテラス席での食事まで、お好みの場所を選んで、私たちの旅の次の章を体験してください。寿司から焼き鳥、A4グレードの国産和牛まで、幅広い日本料理を提供する豊富なメニューをご堪能ください。

今日の日本ばしでの食事が、あなたにとって素敵な時間となることを願っています

# シグネチャーディッシュ

## SIGNATURE DISHES

トマトスープ  
TOMATO SOUP 1,800

朝採りの新鮮なトマト、飴色に炒めた玉葱、厳選されたオリーブオイルというシンプルな材料に、隠し味として日本の醤油を使っています。食材ひとつひとつの旨みを引き出したシェフ自慢の至福のトマトスープをお楽しみください。

I never thought I would make a tomato soup at Nihonbashi, but its simplicity stems from this great ingredient called Shoyu (Soy Sauce). This elegant dish highlights the deep umami flavours of onions and tomatoes creating a velvety, creamy soup without the use of milk or cream, making it completely vegan!

N 刺身  
N SASHIMI 2,200

新鮮なスリランカ産の鯛を薄造りにし、スリランカ特産のみずみずしいライムと香り高いすり胡麻を使用した特製ダレを合わせました。スリランカ産のローカルな名のない鯛類の魚を使用したことからN(ノーネーム)刺身と命名しました。

Thin slices of sea bream are topped with a freshly made sauce which is made in a Suri Bachi (japanese mortar) in which sesame is freshly ground. I am proud to say that in Sri Lanka, we likely have the finest Lime, an ingredient we add alongside the rest. The thick sauce is poured over the slice and is to be enjoyed without any wasabi.

フォアグラの照り焼き  
FOIE GRAS NO TERIYAKI 14,200

一般的にソテーされるフォアグラを焼き鳥のように串打ちし、炭火で香ばしく焼き上げています。またお米を濃厚な照り焼きソースで煮込み、フォアグラに合わせることで、極上な口当たり、味わい、香りを作り出しました。

At Nihonbashi, foie gras is skewered similar to yakitori and grilled on our yakitori grill on high heat. Japanese sauces are water based, making them very hard to stick to foie gras, so we introduced a unique method of serving this with a topping of teriyaki rice, creating a one-of-a-kind teriyaki dish.

天さび手巻き  
TEN SABI TEMAKI 1,600

揚げたての海老天ぷらに当店オリジナルのわさびマヨネーズと酢飯を合わせ、パリパリの海苔で巻いた、手巻き寿司です。醤油などの調味料をつけずに、お召し上がりください。笑顔がこぼれる一品になること間違いありません。

Envisioned from an engineering side, this temaki was reverse engineered to be able to be rolled with chopsticks and without touching rice. The cold component of the wasabi mayo rice and the warm tempura prawn is fused to create an invisible cloud of wasabi mayo. Enjoy without soy sauce or any other condiments.



ガーリックライス巻き  
**GARLIC RICE MAKI**

**3,800**

当店で人気のガーリックライスを海苔で巻き石焼きにしました。焦がし醤油で香りをととのえることで、その味わいを新たな逸品へと昇華させました。この味わいから日本料理の奥深さと無限の可能性を感じてください。

This is a Nihonbashi original dish, in which garlic rice is rolled in nori and then placed on a sizzling rock to crust. A bit of soy sauce is splashed before the garlic rice rolls are turned over so that both sides are evenly crusted.

オリーブオイルかけ鯛茶  
**OLIVE OIL KAKE TAI CHA**

**3,800**

鯛茶漬けからインスパイアされて出来上がったシェフ自慢の一皿。熱々のガーリックオイルを直前にかけて仕上げます。新鮮な卵の黄身と薄切りの鯛の刺身そしてご飯を、オリーブオイルが包み込みます。未体験の味と食感をお楽しみください。

Tai Chazuke is traditionally a bowl of rice topped with Tai Sashimi slices and hot tea (cha) or broth made from the bones of the Tai that is poured on the sashimi. This Nuevo Tai Chazuke replaces the tea with piping hot Olive Oil. Break the yolk and glaze the fish to find a new combination.

カラピンチャ (カレーリーフ) の天ぷら  
**KARAPINCHA TEMPURA**

**1,700**

カラピンチャはスリランカカレーに欠かせない食材です。口に入れた瞬間に広がる香りと天ぷらの食感は新たな体験となることでしょう。世界中の日本食レストランのなかでカラピンチャを天ぷらにしたのはおそらく、日本だけが最初です。

Karapincha is Sri Lanka's favourite spice leaf, used mainly as an aromatic in traditional curries. At Nihonbashi, we highlight the unique and interesting taste of this versatile leaf by presenting it in tempura form, to make a crunchy and delicious snack. A dish that truly bridges Sri Lanka and Japan!

淡水海老の汁なしラーメン  
**SPICY PRAWN SOUPLESS RAMEN**

**6,000**

スリランカの食材を使ったオリジナルラーメンを求め、何度もの試作で完成させたシェフの自信作です。淡水で育ったスリランカの海老は鰹節を使った濃厚な油そばと最高のハーモニーを奏でます。

Soupless Ramen (Shirunashi Ramen) or Abura Mien has been a microgenre of the ramen world and is a dry noodle dish that provides a flavour intensity beyond soup-based ramen. This is the perfect ramen for Sri Lanka! No hot soup to deal with, and the amazing flavour of the giant freshwater prawns shines through the noodles.





# OUR TUNA



スリランカは世界でも有名なマグロ漁が盛んなインド洋の真ん中に位置します。ここで水揚げされたメバチマグロやキハダマグロは格付けされ、最高品質とみなされたものは東京の豊洲に向かいます。

私たちはそんな品質の良いマグロを手に入れられる場所にいられるのです。今日、世界中の多くのシェフがマグロを一尾丸ごと見る機会はありませんし、大きな魚ですから輸送するのはもっと大変です。そのような状況のなかで、「日本ばし」はこの貴重なマグロを船から新鮮な状態で購入できる体制を整えています。

私はここ「日本ばし」でお客様に新鮮なマグロをお届けできることを嬉しく思います。ぜひご賞味ください。

Sri Lanka is at the heart of the Tuna traffic in the bountiful Indian Ocean. Here the majestic big eye tuna and yellow fin tuna land on our shores, where they undergo careful grading, before the best of the catch is packed and destined for auctions in Toyosu, Tokyo; the world's largest fish market and the successor to the famed Tsukiji fish market.

Nihonbashi, stands out as the first restaurant in Sri Lanka to source Japan-grade tuna, choosing tuna directly from the docks where it is graded. This privilege is rare worldwide and sets Colombo apart as one of the few cities in the world with this opportunity. Today many chefs around the world never get a chance to see Tuna as a whole fish and being such a large fish transportation becomes an even greater challenge.

Nihonbashi's tuna is probably one of the lowest food mile tuna to be served in any restaurant across the globe and we consider it an honour and privilege to be able to sustainably source this culinary gem.



まぐろ刺身

**MAGURO**

**(TUNA) SASHIMI**

**4,700**

PRICES ARE IN LKR & SUBJECT TO A 10% SERVICE CHARGE & GOVERNMENT TAXES

# 刺身

## SASHIMI

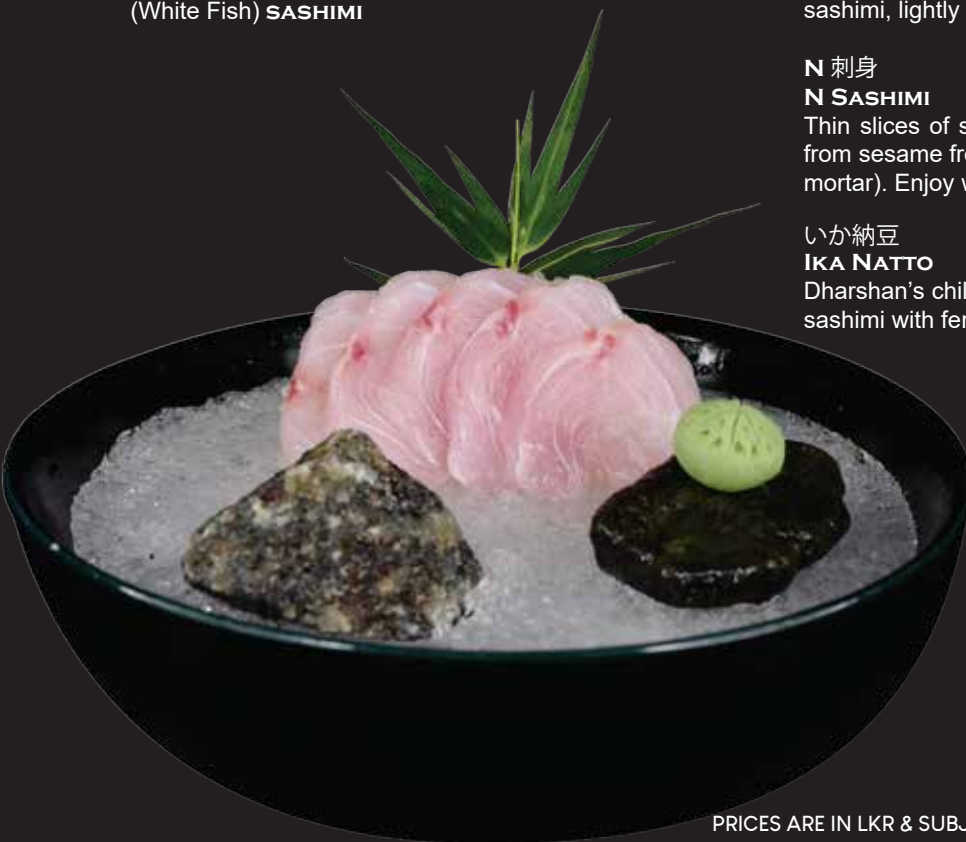
刺身盛り合わせ 雪庭  
**SASHIMI MORIAWASE** 10,200  
"Yukiniwa" (Snow Garden)

まぐろ刺身  
**MAGURO** 4,700  
(Tuna) **SASHIMI**

鮭刺身 **SHAKE** 4,700  
(Salmon) **SASHIMI**

いか刺身 **IKA** 2,300  
(Cuttlefish) **SASHIMI**

白身刺身 **SHIROMI** 2,300  
(White Fish) **SASHIMI**



# シグネチャーディッシュ

## SIGNATURE DISHES

オリーブオイルかけ鯛茶  
**OLIVE OIL KAKE TAI CHA** 3,800  
Tai Chazuke is traditionally a bowl of rice topped with Tai Sashimi slices where hot tea (cha) or broth made from the bones of the Tai Fish is poured on the Sashimi. This Nuevo Tai Chazuke replaces the tea with piping hot olive oil. Break the yolk and glaze the fish to find a new combination.

刺身とオリーブオイル  
**OLIVE OIL AND SOY SAUCE SASHIMI** 3,700  
Inspired by Nobu, this dish features sizzling hot olive oil and garlic poured over thin slices of seabream sashimi, lightly cooking it to enhance its flavour.

**N** 刺身  
**N SASHIMI** 2,200  
Thin slices of sea bream topped with a sauce made from sesame freshly ground in a Suri Bachi (japanese mortar). Enjoy without any wasabi or soy sauce.

いか納豆  
**IKA NATTO** 5,000  
Dharshan's childhood favorite, thinly sliced ika (squid) sashimi with fermented soybeans.



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# 巻き寿司

## SUSHI ROLLS (6 PCS)

鉄火巻き TEKKA (TUNA) MAKI	2,000
鮭巻き SHAKE (SALMON) MAKI	2,000
かっぱ巻き KAPPA (CUCUMBER) MAKI	1,200
アボカド鮭巻き AVOCADO SALMON MAKI	2,000
干びょう巻き KANPYOU MAKI (Dried gourd strips)	1,800
納豆巻き NATTO MAKI (Fermented soybeans)	2,300
ツナサラダ巻き TUNA SALAD MAKI	1,900
鮭サラダ巻き SHAKE (SALMON) SALAD MAKI	1,900
山芋アボカド巻き YAMAIMO AVOCADO MAKI (Japanese yam with avocado)	1,500
まぐろ明太巻き MAGURO MENTAI MAKI (8 PCS)	5,600

# 寿司

## BLOWTORCHED SUSHI

鮭炙り(しゃけあぶり)握り

**SHAKE NO ABURI SUSHI (2 Pcs) 2,200**  
Marinated Norwegian Salmon Sushi, lightly blowtorched to melt the fat. This semi-cooked nigiri sushi is a great introduction to sushi, for beginners.



烏賊炙り(いかあぶり)握り

**IKA (SQUID) NO ABURI SUSHI  
(2 Pcs) 1,600**

メさわら炙り握り

**SHIME SAWARA (SALT-AGEDT KING  
MACKEREL) NO ABURI SUSHI  
(2 Pcs) 1,600**



# 握り寿司

## NIGIRI SUSHI

(1PC)

鮪(まぐろ)握り

MAGURO (TUNA) NIGIRI 1,200

鮭(しゃけ)握り

SHAKE (SALMON) NIGIRI 1,200

うなぎ握り

UNAGI (EEL) NIGIRI 14,000

海老(えび)握り

EBI (PRAWN) NIGIRI 800

烏賊(いか)握り

IKA (SQUID) NIGIRI 800

鰯(あじ)握り

AJI (TREVALLY) NIGIRI 600

鯛(たい)握り

TAI (SEA BREAM) NIGIRI 600

玉子(たまご)握り

TAMAGO (EGG) NIGIRI 600

ふくさ寿司

FUKUSA SUSHI 1,200



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# 寿司盛り合わせ

## SUSHI PLATTERS

少々お時間が掛かります。

ご了承下さい。

As sushi platters take a while to prepare, we would appreciate it if you could place your order well in advance.

小(10貫)

SHOU

(Small 10 Pcs)

8,000

中(14貫)

CHU

(Medium 14 Pcs)

12,000

大(21貫)

DAI

(Large 21 Pcs)

15,000



## 軍艦

### GUNKAN MAKI (2PCS)

Seaweed wrapped nigiri rice with toppings.

いくら軍艦

IKURA GUNKAN MAKI  
(SALMON ROE)

4,000

かに軍艦(2貫)

KANI GUNKAN MAKI  
(CRAB MEAT)

2,300

鮪ユッケ軍艦

TUNA YUKKE  
GUNKAN MAKI

2,300

# 炭火焼き鳥

YAKITORI FROM OUR CHARCOAL GRILL



もも肉 MOMO NIKU Leg Meat 500	ハツ HATSU Heart 500	鶏皮 TORIKAWA Skin 300	ぼんじり BONJIRI Tail 300	軟骨 NANKOTSU Soft Bone 300	膝軟骨 HIZA NANKOTSU Knee Cap 300	鶏レバー TORI-REBA Liver 300	砂肝 SUNAGIMO Gizzard 300	手羽 TEBA Wing 600	つくね TSUKUNE Minced 500	うずら卵 UZURA TAMAGO Quail Eggs 1200	海老 EBI Salt Grilled Prawn 800
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鮭の頭 塩焼き  
**SHAKE ATAMA**  
**SHIO YAKI**  
(Grilled Salmon Head)  
**3,800**



焼き牡蠣  
**YAKI KAKI**  
(Grilled Oyster)  
**500 Per Pc**



焼きとうもろこし  
**TOMOROKOSHI**  
(Grilled Corn)  
**1,600**



天然川えびの塩焼 1本  
**RIVER PRAWNS**  
(150g-200g)  
**4,500 Per Pc**

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# 小料理

## SMALL PLATES

小えびのから揚げ

**KO-EBI NO KARAAGE** 1,800  
Small black tiger prawns, whole fried and sprinkled with natural sea salt.

野菜のお浸し

**YASAI NO OHITASHI** 1,600  
Lightly boiled leafy vegetables served with bonito flakes and soy sauce.

豚の角煮

**BUTA NO KAKUNI** 2,800  
Japanese braised pork belly.

野菜スティックのあわせ

味噌ディップ  
**YASAI STICK WITH AWASE MISO DIP** 1,800  
Vegetables crudites served with a mayonnaise and miso dip.

焼き豚

**YAKI BUTA** 2,300  
Slow roast char siu pork.

野菜のごま和え

**YASAI NO GOMAAE** 1,600  
Lightly boiled leafy vegetables marinated with sesame sauce.

茄子田楽

**NASU DENGAKU** 1,800  
A cooked aubergine served with a warm miso paste and a great tannin cutter.

カラピンチャ天ぷら

**KARAPINCHA TEMPURA** 1,700  
A simple fusion dish, Karapincha is the traditional Sri Lankan curry leaf served as a crunchy and flavourful tempura.

揚げ出し豆腐

**AGEDASHI TOFU** 1,800  
Deep fried tofu with tentsyu (a Japanese dipping sauce) and bonito flakes.

揚げ春巻き

**AGE HARUMAKI** 1,800  
Fried vegetable spring rolls.

冷奴

**HIYAYAKKO** 1,800  
Chilled fresh tofu served with ginger and bonito flakes.

玉子焼

**TAMAGO YAKI** 1,600  
Japanese Omelette made for sushi. There is an art to folding this omelette and at Nihonbashi we have been making this since day one. Served chilled, it is a great snack for kids.

枝豆

**EDAMAME** 2,400  
Imported Japanese soybean in pods.

茶碗蒸し

**CHAWANMUSHI** 1,800  
Steamed egg custard, flavoured with bonito flake soup stock.

えび茶碗蒸し

**EBI CHAWANMUSHI** 2,800  
Japanese steamed egg custard with black tiger prawns.

かに茶碗蒸し

**KANI CHAWANMUSHI** 3,800  
This crab chawanmushi is a great warm starter of steamed egg custard with Sri Lankan Mud Crab Meat.

牛のたたき

**GYUUNO TATAKI** 2,800  
One of our signature dishes and many cannot believe this is beef from Sri Lanka. Soft and tender, it's a great starter and works well with white wine, cold sake or bubbly.





# サラダ

## SALAD

和風サラダ

**WAFUU SALAD**

**2,300**

Crunchy greens with shredded daikon radish with our home-made wasabi and mirin dressing.

オニオンサラダ

**ONION SALAD**

**1,600**

Sliced onion washed in iced water and served with bonito flakes. We recommend adding a few drops of soy sauce at the table.

海草サラダ

**KAISOU SALAD**

**3,700**

A medley of 4 crunchy seaweed varieties, each with a unique texture, served with an ao jiso (green perilla leaf) dressing.



# 手作り餃子

## MADE-IN-HOUSE GYOZA (8 PCS)

(Hand Made Dumplings)

餃子 和牛

**WAGYU GYOZA**

**9,000**

餃子 豚

**PORK GYOZA**

**2,800**

餃子 鶏

**CHICKEN GYOZA**

**2,000**

餃子 野菜

**VEGETABLE GYOZA**

**1,800**



# お好み焼き

## OKONOMIYAKI

日本ばしのお好み焼きは1995年にスリランカで初めて紹介されてから日本人のお客様だけでなく、スリランカ人の多くのお客様に支持され、愛されてきた日本ばしの代表的なメニューの一つです。ローカルの食材を使ったお好み焼きはボリュームがあり、満足いただけること間違いありません。

Okonomiyaki is best described as a Japanese pancake (or to some a Japanese pizza), from the Kansai region of Japan. Okonomiyaki which is filled with cabbage and seafood is not only healthy but also wonderfully flavourful. Thinly sliced cabbage is mixed into a special batter, to which we add prawns, cuttlefish, and other vegetables. This is slowly poured into our in-kitchen teppan and cooked on a low flame. The work does not stop there, after it is finished cooking, we top it with a mixture of mayonnaise, our special Okonomiyaki sauce and very thin bonito shavings. Due to the heat generated from the okonomiyaki, the bonito shavings should be dancing when you are served.

海老といかのお好み焼き  
SEAFOOD (PRAWN AND SQUID)

4,500

鶏肉のお好み焼き  
CHICKEN

3,500

豚肉と海老といかのお好み焼き  
PORK, PRAWNS AND SQUID

5,500



PRICES ARE IN LKR & SUBJECT TO A 10% SERVICE CHARGE & GOVERNMENT TAXES



# てりやき

## TERIYAKI

私たちのオリジナルテリヤキソースは1995年に完成しました。化学調味料、添加物、保存料は一切使用していません。ソースの材料となる野菜や果物は、当店の焼き鳥グリルで炭火で焼いて仕上げていますので風味豊かです。当店の照り焼きメニューは、私たちの歴史そのものです！

Our teriyaki sauce has been brewing since 1995. It is 100% natural, with no chemicals, additives or preservatives. We even chargrill the fruits and vegetables that go into this sauce on our yakitori grill. With every teriyaki we serve, you experience a part of our history!

さわらの照り焼き

**SEER FISH TERIYAKI 3,700**

Sri Lanka's favourite fish cooked in teriyaki sauce.

鶏肉の照り焼き

**CHICKEN TERIYAKI 2,600**

Dark meat (chicken leg meat) cooked in teriyaki sauce.

鮭の炙り照り焼き

**SHAKE NO ABURI TERIYAKI 3,800**

Succulent medallions of our sashimi salmon marinated in teriyaki sauce and blowtorched lightly. A complex combination of flavours which work beautifully together.

フォアグラの照り焼き

**FOIE GRAS NO TERIYAKI 14,200**

At Nihonbashi, foie gras is skewered similar to yakitori and grilled on our yakitori grill on high heat. Japanese sauces are water based, making them very hard to stick to foie gras, so we introduced a unique method of serving this with a topping of teriyaki rice, creating a one-of-a-kind teriyaki dish.



# 天ぷら

## TEMPURA

THE ORIGIN OF THE JAPANESE WORD "TEMPURA" IS PORTUGUESE AND EVEN THE SINHALA WORD (THEMPARADHU) HAS THE SAME ROOTS. THIS BATTER FRIED DELICACY IS ONE OF THE MOST LABOUR INTENSIVE DISHES IN JAPANESE CUISINE, AND YET IT REMAINS AS ONE OF THE MOST POPULAR JAPANESE DISHES.

天ぷら盛り合わせ

**TEMPURA MORIAWASE** 7,100  
An assortment of seafood and vegetables.

海老天ぷら

**EBI (PRAWN) TEMPURA** 5,300  
Black tiger prawn tempura.

いか天ぷら

**IKA (SQUID) TEMPURA** 5,300  
Soft and tender premium squid tempura.

野菜天ぷら

**YASAI (VEGETABLE) TEMPURA** 3,300  
For our vegetarian guests.

かき揚げ天ぷら

**KAKI AGE TEMPURA** 2,700  
A mixture of julienned vegetables and seafood fried in a tempura batter. Wonderfully crunchy and served with our lime salt.

カラピンチャ天ぷら

**KARAPINCHA TEMPURA** 1,700  
One of our signature dishes, Sri Lanka's favourite curry leaf fried in a light tempura batter to make a crunchy and delicious snack.



# 揚げ物

## AGEMONO

げそ揚げ

**GESO AGE** 3,700  
Fried marinated cuttlefish tentacles.

とんかつ

**TONKATSU** 3,700  
Fresh bread crumb covered deep fried pork fillet.

鶏の唐揚げ

**ASA DORI NO KARAAGE** 2,700  
Fresh boneless chicken leg meat marinated and fried.



# 鉄板

## TEPPAN

豆腐ステーキ

**TOFU STEAK** 2,300  
Soft, healthy and served with a sweet soy and mirin sauce. This tofu steak is a tasty alternative for vegetarians.

牛のサイコロステーキ

**GYU SAIKORO STEAK** 2,900  
Cubes of beef fried with garlic oil, sake and soy sauce.



# コロッケ

## CROQUETTES

かにクリームコロッケ

**KANI (CRAB MEAT)**

**CROQUETTE (1PC)**

**3,200**

シェフが丁寧に取り出した蟹の身が主役のクリーミーなコロッケです。日本ばしが初めてスリランカで紹介して以来、大人気のメニューです。

Our most famous 'Korokke' from the inception of Nihonbashi. Diligently hand-picked mud crab meat is the hero ingredient in this creamy croquette.

海老クリームコロッケ

**EBI (PRAWN)**

**CROQUETTES (2PCS)**

**3,200**

鮭クリームコロッケ

**SHAKE (SALMON)**

**CROQUETTES (2PCS)**

**2,400**

野菜コロッケ

**VEGETABLE**

**CROQUETTES (2PCS)**

**2,400**



# フライ

## FURAI

海老フライ

**EBI (PRAWN)**

**FURAI**

**5,300**

Large tiger prawns deep fried with fresh bread crumbs and served with onion rings.

鮭フライ

**SHAKE (SALMON)**

**FURAI**

**5,400**

Creamy Norwegian salmon lightly fried with bread crumbs and served with homemade tartar sauce.

あじフライ

**AJI FURAI**

**4,500**

'Catch of the day' special, based on availability. Lightly fried with breadcrumbs and served with homemade tartar sauce.



今、世界的に人気の高いWAGYUですが、実際に世界で流通しているWAGYUはアメリカやオーストラリア、スペイン産のものがほとんどです。これらは本物の日本産の和牛とは、品質も全く異なる牛肉であることを理解しなければなりません。偽物のWAGYUは様々な試みにより本物の日本産の和牛と関係性があるかのようにストーリーを作りますが、実際の品質は全く異なり、それをWAGYUであるとして日本産の和牛と混同させて販売しています。ここコロンボにおいてのWAGYUも同様です。

当店ではこの風潮に危機感を持っています。当店ではサシにこだわり、洗礼された日本産A5ランクの本物の和牛のみを使用しています。

そして、和食の技法を心得た職人が心を込めて提供しています。

日本産ならではの、和牛の甘みのあるサシと柔らかさを是非ご堪能ください。

"Wa" means Japanese and "Gyu" means Cattle. When put together it translates to Japanese Cattle. The most prized Wagyu beef is from "Kuroge" cattle and it is mandatory that it is born & bred in Japan. A5 Kuroge Wagyu is arguably the best beef in the world and there is no disagreement or debate amongst chefs about this topic. It is my belief that the language barrier has resulted in the fraudulent use of this term, that has driven Australian and American meat packers to loosely use this term as a marketing tool.

Over the last fifty years many countries have tried to duplicate the same marbled beef. Some countries imported Wagyu Cattle from Japan as well as semen of Kuroge Cattle to artificially inseminate local cattle. They could never recreate the same richness and splendour of Wagyu. The meat you see bearing the Wagyu label from these countries are their best attempts and a poor substitute for Real Wagyu.

At Nihonbashi I have abstained from serving such fake Wagyu from the very beginning. I have even come across beef that has Japanese Wagyu fat injected in to the meat for added flavour and firmly believe that such processes should be banned. Ingredients are to be respected along with their origins and the word Wagyu should not be abused and ridiculed simply for commercial means.

I often wondered, "if I brought a cow from Australia to Sri Lanka and subsequently produce a calf, will that meat qualify as Australian beef? Would I be able to export it to Dubai as 'Australian Beef'?"

**Saying NO to Fake Wagyu since 1995.**





ステーキ (250g)

**STEAK 90,000**

A generous portion of Japanese Wagyu served medium rare with wasabi olive oil. It is a bit pricey but you cannot find this exquisite beef at a lesser price anywhere in the world. Meltingly tender and deliciously flavourful, this steak defies definition.

しゃぶしゃぶ (200g)

**SHABU SHABU 70,000**

The Rolls Royce of all dishes, shabu shabu is the most sought after dish when entertaining. Thinly sliced beef is dipped into a piping hot steamboat to cook for a few seconds, before being dipped into a sesame based sauce.

すき焼き (200g)

**SUKIYAKI 70,000**

Probably the most famous Wagyu item at Nihonbashi, it even has a song to its credit.

和牛の追加 (200g)

**ADDITIONAL BEEF 70,000**

石焼 (70g)

**ISHIYAKI 25,000**

Building on the philosophy that good beef should not come into contact with steel so as not to impact the flavour, this dish is cooked on rock. Served thinly sliced and prepared medium rare, the process after this is my own invention and I hope you enjoy it. First, place the cooked beef on the mound of rice and gently pour on our special homemade sauce. The rice acts as a strainer and while it tastes delicious on its own, the act of rinsing the melted intramuscular fat (imf) of the beef makes it even lighter.

和牛  
WAGYU

# 日本ばし特製つくね鍋

## TSUKUNE NABE

2~4人前  
(FOR 2 - 4 PERSONS)

15,000

ラーメン替玉  
ADDITIONAL RAMEN

1,800

かつて日本のテレビ番組でも紹介された日本ばしの看板メニューです。新鮮な鶏ガラを約8時間煮込み旨味とコクが凝縮されたスープが人気の特製つくね鍋です。

最初に大根、そして毎朝当店でさばいた新鮮な鶏肉を使用したつくねをスープに加え、中火で5分ほど煮込みます。

つくねが浮いてきましたら残りのお野菜を入れて完成です。まずはひとくちスープだけをご堪能ください。コラーゲンたっぷりのスープにつくねの旨味、お野菜の甘みが溶け出しあと引く美味しさです。

This is one dish you won't find easily even in Japan. Minced chicken is gently dropped into a thick chicken broth made from crushed chicken bones. The result is a gradually thickening soup stock full of collagen (which works wonders for the skin).

This Nabe (steamed boat/hot pot) dish is featured in Japanese guide books, blog sites and has even been called as the best chicken based Nabe in the world by Japanese celebrities. This was the main dish featured in the "TV Tokyo" documentary on Nihonbashi. This is one of Nihonbashi's signature dishes among its Japanese guests, both in Colombo and in South Asia.

自家製ポン酢・他にはない濃厚なゴマだれもご用意しておりますので、お鍋をさらに引き立てる自慢のタレもご賞味くださいませ。

そしてメにはラーメンをご用意しております。もっちりとした生麺でスープの旨味をあますところなくご堪能頂けます。

ヘルシーで栄養バランスも抜群なこのつくね鍋、小さなお子様からご年配の方まで楽しんでいただける当店自慢の一品です。

As this is a dish which is typically cooked by the guest at the table (though we are happy to do it for you). Here are our suggested cooking tips.

We first put the entire daikon radish into the soup stock to get a head start. Then gently spoon in some 'tsukune' meat, making sure to keep the soup over a medium heat. The chicken will take about 5 minutes to cook and when the chicken balls start to float up, you can put all of the remaining vegetables into the pot. Savour the unique taste with ponzu sauce (a light limey soy sauce) or goma dare (thick sesame sauce). The soup gradually thickens further and the ramen noodles which are served at the end compliment the sticky soup and complete this dish as a meal.

PRICES ARE IN LKR & SUBJECT TO A 10% SERVICE CHARGE & GOVERNMENT TAXES





# 寄せ鍋 (2~4人前)

YOSENABE

(FOR 2 - 4 PERSONS) 20,000

海と陸の食材が彩り良く盛り込まれています。予め、火を通してあります。自家製ポン酢で召し上がり下さい。メにはおじやをどうぞ。

A favourite Japanese steam boat, this combines the flavours of the sea and land in one pot. Accompanied with ponzu dipping sauce.

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# らーめん

## RAMEN

ラーメンは、かつて日本のテレビ番組でも紹介された、日本ばしオリジナルの「つくね鍋」と同じ鶏ガラスープをベースにしています。

鶏ガラを8時間煮込んで出来上がる濃厚なスープはコラーゲンがたっぷりです。化学調味料、旨味調味料、香辛料を一切使用せず、安全な具材のみで贅沢に仕上げた自慢のラーメンです。

日本ばし鶏骨ラーメンは、塩と醤油の2種類からお選びいただけます。

Ramen is the soul food of Japan. It is the harmony of three elements; noodles, broth and base.

Nihonbashi created a chicken soup dish that was featured on television in Japan, and we base our ramen on this broth. Made from chicken bones, cooked for 8 hours and then reduced to half its volume this thick chicken soup ramen is full of collagen, and is akin to it's more famous cousin Tonkotsu (pork bone) Ramen.

Made without the use of any chemicals, taste enhancers, aromatic powders or any shortcuts in making soup stock, we are extremely proud of this ramen dish.

Our Torikotsu Ramen (chicken bone ramen) is available in:

鶏骨 塩らーめん

SHIO (SALT)  
SOUP BASE

5,000

鶏骨 醤油らーめん

SHOYU (SOY SAUCE)  
SOUP BASE.

5,000



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# 汁なし ラーメン！

淡水海老の汁なしラーメン

(海老のスパイシー油そば)

**SPICY PRAWN SOUPLESS RAMEN 6,000**

スリランカの食材を使ったオリジナルラーメンを求め、何度もの試作ののちに完成させたシェフ・ダルシャンの自信作「海老の油そば」です。淡水で育つスリランカの海老は豪快でありながらも絶妙な味わいで、鰹節を使った濃厚な味わいの油そばと至福なハーモニーを奏でます。ぜひ、ご賞味ください。添えた酢をかけると、濃厚な味わいに変化します。あわせてお楽しみください。

Soupless Ramen (Shirunashi Ramen) or Abura Mien has been a microgenre of the ramen world and is a dry noodle dish that provides a flavour intensity beyond soup-based ramen.

This is the perfect ramen for Sri Lanka! No hot soup to deal with, and the amazing flavour of the giant freshwater prawns shines through the noodles.



# 日本ばしオリジナル和風カレーライス

## NIHONBASHI ORIGINAL WAFU JAPANESE CURRY RICE

日本のカレーライスは、日本だけでなく世界的に高い評価をされる独自の料理へと進化してきました。そのとろみは肉や野菜から出される出汁とカレーの味を構成する数々のスパイスで成り立ち、日本のもちもちとしたお米との組み合わせで一つの料理のジャンルを作り上げたと言えます。

私は幸いにも和風カレーライスを作る日本人としてルーツ、南アジアのスパイスの中心地であるスリランカの豊富な本場のスパイスを使うスリランカ人のルーツ、の両方の視点を持ち合わせています。私はその両方の国の強みを活かしたカレーを追求してきました。化学調味料や香料を一切使用せず、スリランカの様々なスパイスで仕上げた私の和風カレーはグルテンフリーでもあります。より深い味わいと食感にこだわった健康志向でもある和風カレーライスを是非お試しください。

当店の和風カレーライスは、チキンカツ、ポークカツ、淡水エビ、ベジタリアン・バージョンの4種類からお選びいただけます。

The Japanese curry rice has evolved into a culinary genre of its own that is celebrated worldwide. The combination of this stew-like, thick gravy curry with slightly more glutinous japonica/niponica rice grains creates a velvety, milky texture that is truly exceptional. Being half Japanese and half Sri Lankan, I have a unique insight into these flavours, textures, and melt-in-your-mouth sensations, allowing me to explore the abundance of authentic spices from this spice capital of South Asia. Having developed this concept after ten years, today I proudly present our freshly made, gluten-free Japanese curry rice, free without any chemically induced taste enhancers or aromatic powders, offering a unique twist on the traditional Japanese curry.

Served with a generous portion of Japanese rice and available in Chicken Katsu, Pork Katsu, Freshwater Prawn and Vegetarian versions.



チキンかつ

**CHICKEN KATSU  
CURRY RICE**

**3,800**

A whole boneless chicken leg, dipped in fresh bread crumbs and fried before being served with japanese curry gravy.

ひれかつ

**HIRE KATSU CURRY  
RICE**

**4,400**

Breaded pork fillet (katsu) with japanese curry gravy.

海老

**EBI CURRY RICE**

**5,400**

Prawn and vegetable curry rice.

野菜

**YASAI CURRY RICE**

**3,800**

A medley of vegetables cooked in japanese curry gravy.

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# 焼そば

## YAKISOBA

日本ばしのオリジナルソースを使った焼きそばは具材がたっぷりで、食べ応えが抜群です。

Japanese-style stir-fried noodles with a variety of meat, seafood and vegetables.

ポーク PORK	4,700
シーフード SEA FOOD	4,700
チキン CHICKEN	3,700
野菜 VEGETARIAN	3,700

# そば

## SOBA

ざるそば  
ZARU SOBA 3,700  
Healthy buckwheat based soba noodles served chilled with sobatsuyu dip.

天ぶらざるそば  
TEN ZARU SOBA 4,700  
Soba (buckwheat noodles) served on a bamboo basket (zaru) with a side dish of freshly fried tempura.



# 丼物

## DONBURI

SERVED WITH MISO & OSHINKO



牛ステーキ丼

**BEEF STEAK DON** **4,900**  
Diced beef cubes marinated in garlic  
and soy sauce.

鶏肉ステーキ丼

**CHICKEN STEAK DON** **3,700**  
Diced Chicken cubes marinated in garlic  
and soy sauce.

まぐろ漬け丼

**MAGURO NO ZUKE DON** **7,400**  
Our premium tuna marinated in soy sauce  
and served on steamed rice.

ひれかつ丼

**HIRE KATSU DON** **4,900**  
(Pork fillet donburi)  
The white meat of pork, fried with fresh  
bread crumbs and cooked again in egg  
and sweet soy sauce.

かき揚げ丼

**KAKIAGE DON** **3,700**  
Thinly sliced vegetables and seafood  
fried in a tempura batter and served with  
thick tempura sauce on a bowl of rice.

鶏肉の照り焼き丼

**ASADORI NO TERIYAKI DON** **4,000**  
Fresh boneless chicken leg meat cooked  
in a teriyaki sauce and served on rice.

うなぎ丼

**UNAGI DON** **13,200**  
A generous portion of freshwater eel  
grilled kabayaki style, served on a bed of  
rice.





ハンバーグ丼  
**HAMBURGER STEAK DON 6,000**

Hamburgers have been so loved by the Japanese people, that they have adopted it into two variations based on how it's pronounced; "Ham-Bah-Ga" (traditional hamburgers on buns) or "Ham-Bah-Gu" (hamburger steaks). Celebrating the latter, we give prominence to our blended beef hamburger steak, presenting this humble combination of rice and meat as a Donburi. Also available in Australian Mutton, Pork and Chicken.

チキン  
**CHICKEN 3,700**

ポーク  
**PORK 4,700**

マトン  
**MUTTON 5,700**

鮭炙り照り焼き丼  
**SHAKE ABURI TERIYAKI DON 6,000**  
Slices of Norwegian raw salmon, marinated for a few minutes and blowtorched at the table for the melting fats to be captured in the rice below. Enjoy!



天丼  
**TEN DON 5,700**

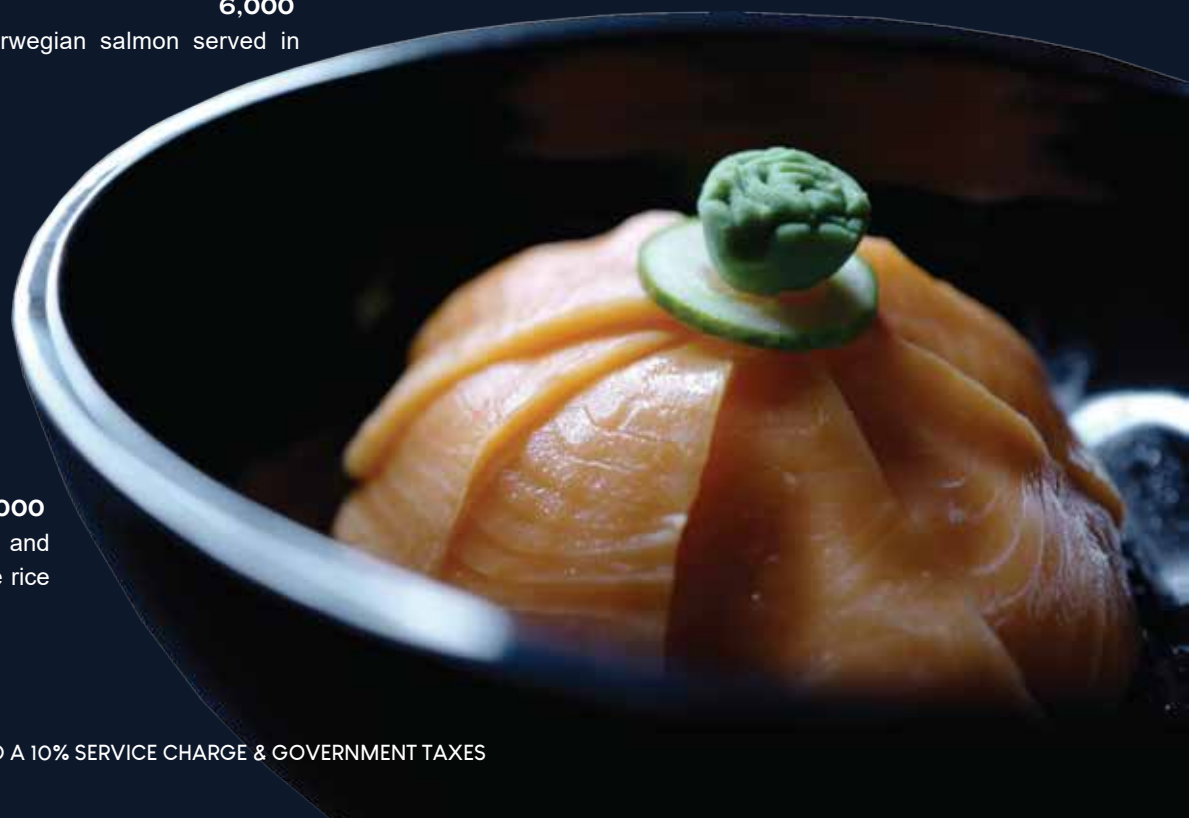
Prawn and vegetable tempura served in a bowl.

鮭丼  
**SHAKE DON 6,000**  
Marinated Norwegian salmon served in steamed rice.



親子丼  
**OYAKO DON 4,000**

The classic and a must-have donburi! Fresh, boneless chicken leg meat cooked with sweet soy, leek and egg, topped on a warm bowl of rice.



# ご飯類

## RICE

ご飯  
**GOHAN** 1,200  
Japanese rice.

ガーリックライス  
**GARLIC RICE** 2,800  
Subtly flavoured and sinfully simple garlic rice.

ガーリックライス巻き  
**GARLIC RICE MAKI** (9pcs) 3,800  
This is a Nihonbashi original dish, in which garlic rice is rolled in nori and then placed on a sizzling rock to crust. A bit of soy sauce is splashed before the garlic rice rolls are turned over so that both sides are evenly crusted.



# 蟹チャーハン

## KANI CHAHAN 4,800

日本のラーメン屋さんのチャーハンを、スリランカで再現したいと店主が趣向を凝らし力二肉をたっぷり使ったチャーハンを作りました。

冷凍した蟹は一切使わず、新鮮な蟹肉だけを使用したこだわりの一品です。

数に限りがございますので、売り切れの際はご容赦下さい。

I love the little ramen restaurants in Japan, and Chahan is undoubtedly best at these restaurants. Having no little ramen restaurants here in Colombo, I ventured into making my own chahan. Not having all the ingredients for the particular chahan I wanted, I used an ingredient that is very popular in Sri Lanka - Crab. Our crabs are steamed daily and their meat is removed by hand. The crabs we use for our Kani Chahan are wonderfully fresh - we don't freeze them here, and I would never purchase frozen crab meat to make this dish.

I apologize in advance if we have run out of this Chahan, it is one of our most popular dishes.

野菜チャーハン  
**VEGAN CHAHAN** 2,600  
Fried rice with vegetables (served with or without egg, please specify your preference)

海老チャーハン  
**EBI CHAHAN** 4,700  
Japanese style fried rice made from succulent whole tiger prawns.

焼き豚チャーハン  
**YAKI BUTA CHAHAN** 4,700  
Homemade, slow roast char siu pork fried rice.

チキンチャーハン  
**CHICKEN CHAHAN** 3,100  
Japanese style chicken fried rice (containing quarter leg).

鮭チャーハン  
**SHAKE CHAHAN** 4,700  
Fried rice with Norwegian salmon.



PRICES ARE IN LKR & SUBJECT TO A 10% SERVICE CHARGE & GOVERNMENT TAXES



# おにぎり

## ONIGIRI

Rice ball wrapped in seaweed with a filling of your choice.

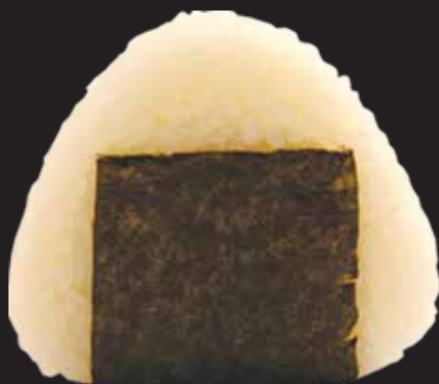
鮭おにぎり  
**SHAKE (SALMON)** 800

梅おにぎり  
**UME PLUM** 800  
(Salted Japanese plum)

おかかおにぎり  
**OKAKA** 800  
(Bonito flakes)

焼きおにぎり  
**YAKI ONIGIRI** 800  
(Brushed with miso and grilled)

おにぎり5種  
(鮭、梅、おかか、焼きおにぎり、昆布だし)  
**ONIGIRI MORI** 3,500  
5 kinds of mini onigiri



# 汁物

## SOUP

お味噌汁  
**MISO SOUP** 800

Miso soup at Nihonbashi is made the traditional way, using freshly made dashi (stock). Both this dashi and the vegetables which go into our miso change daily. While many assume that miso is a totally vegetarian soup, this is not the case as it contains stock made from bonito flakes (skipjack tuna).

We would be more than happy to make you proper vegetarian miso using shiitake stock but please bear with us as this will take us a little extra time.



トマトスープ  
**TOMATO SOUP**

1,800

This soup is based on the umami profiles of onions which extract deep flavours of two ingredients, and soy sauce boosting the flavour profile while adding a cheesy aftertaste to the soup. Instead of using dairy products such as cream or milk as the protein, this tomato soup employs the strength of the soy sauce as the structuring agent. The amount of soy sauce used is more than a splash, and this caramelizes the chopped onions balancing out the tannins of the tomato. I never thought I would make a tomato soup in Nihonbashi, but its simplicity stems from this great ingredient called Shoyu and the use of umami agents cleverly and in this dish it's the onion.



The background of the image features several green soybean leaves with pinnate leaflets, showing signs of insect damage such as small holes and white frass. The leaves are set against a solid black background. A white rectangular logo is centered over the image.

NIH●NBASHI

日本  
ばし

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