

# RAMEN RYOMA

# X YAKITORI

JAPANESE BINCHOTAN CHARCOAL

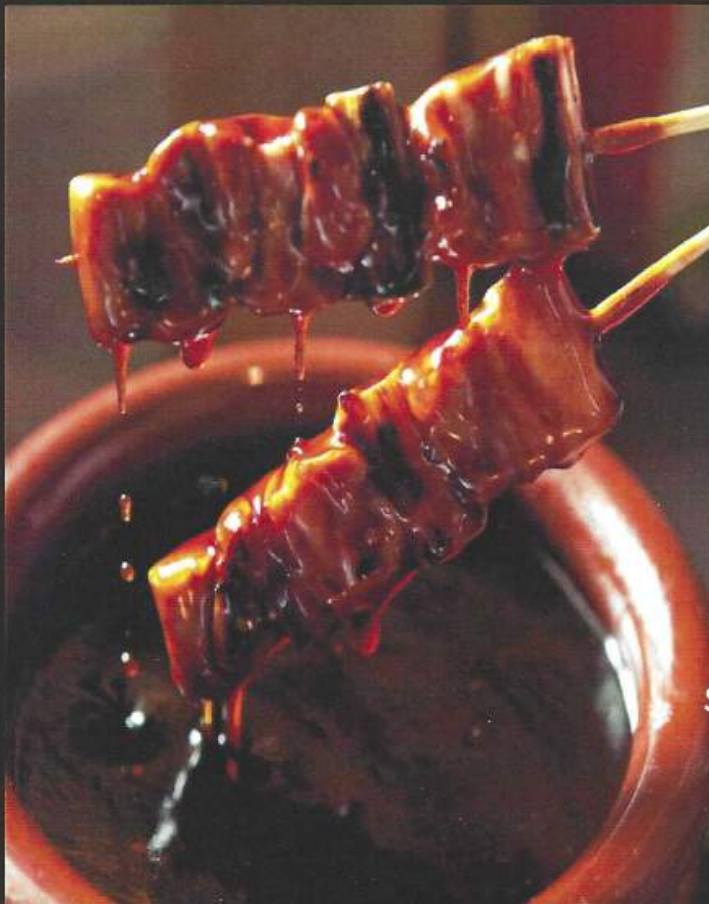
OUR YAKITORI IS DIPPED INTO HACHI'S SPECIALLY FORMULATED "TARE" SAUCE. YAKITORI LITERALLY MEANS "GRILLED CHICKEN" AND IT IS JAPANESE STYLE SKEWERED CHICKEN. THEY ARE ONE OF THE MOST WELL-KNOWN JAPANESE STREET FOODS!



## Binchotan charcoal

Charcoal plays a very important part in cooking Yakitori. Unlike other restaurants, we use a highest quality Binchotan charcoal instead of using a gas grill or ordinary charcoal.

Binchotan burns hot, it actually burns at a lower temperature than ordinary charcoal, but for a longer period of time. Binchotan charcoal releases large quantities of infrared rays. Infrared cooking makes meat crispy on the outside and tender and juicy inside.



## Yakitori

Our Yakitori is hand grilled w/ highest quality Binchotan charcoal, and then dipped into Hachi's specially formulated "Tare" (Sauce). Yakitori, literally "grilled chicken" is a Japanese style skewered chicken, and one of the most well-known Japanese street food.