



Amer Mame Maki



Harasu Sushi



Sashimi Spoon



Tuna GOAT Cheese



Ume Mame Maki



MAKI

## FOOD BEFORE FLOWERS HARA YOGI DANGO

The Japanese LOVE their stomachs. More than any other people, even the Arabs, believe it or not. But not only do they love their stomachs, they appreciate all types of cuisines, and this is evident in their great appreciation for international foods world wide. Tokyo itself is known as the capital of gourmet food, with more Michelin star restaurants than any other city - even Paris - and a lot of Michelin French restaurants, which is such a large achievement. Not only does this prove how appreciative they are to good food, but in the mid 1960's, when introduced to Valentine's Day, they embraced the chocolate craze warmly

February the fourteenth is a little different however in Japan when compared to other countries. First off, it is only women who give anything, and mostly they give away choko (chocolates) which they call 'obligatory chocolates.' These are given to co-workers, friends, and lovers, and the price of chocolate increases with the level of closeness between the people. Although chocolate is not a part of Japanese traditional food, it is still devoured and loved, and a month after Valentine's the men return the favour on White Day, and give back white chocolates to the women.

Besides Valentine's, many other cuisines have been adopted and intertwined into the Japanese customs, such as Chinese food, from which they made different types of udon or other noodles and rice, or the Indian curry, from which katsu sprung out. Funny enough, after so many years of isolation, Japan is one of the most countries that has truly taken all different types of foods and played on them, and now Japanese fusion is emerging out as a separate layer between the traditional Japanese and the new international tastes, and this layer has been cooked to perfection, because nothing is better than Japanese fusion!

This is why many Japanese are able to fully appreciate the concepts of contemporary gastronomy at Maki, the roller coaster rides that your mouth takes in a single crunch of a maki. They especially enjoy dishes such as the Shiromi Spoon, a buttery raw slab of white fish garnished simply with a fresh red pepper, chives, swimming in lemony sauce. Or the Oliver Hotate sushi, and the Oliver chilli Shiromi, which incorporates the spiciness of Latin America with a lime Thai zest. All of these plates are beautiful yet simple blends of mouth melting plates of sashimi's.

When you visit Japan, don't bring your friends flowers, because they much rather appreciate something they can eat! Let them enjoy a piece of French Fois Gras, or some Italian Tiramisu, or Japanese sushi and Lebanese Zaatar, or take them to Maki, and just realise how you are all eating the entire world, all in a single delicious meal!

(Douzo Meshiagare), Enjoy your meal

Yara Z.



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**For Enquiries, Call:**

Reservation is HIGHLY recommended. Maki is almost every day fully booked

**For Delivery and reservation:**

web site: [www.olivermaki.com](http://www.olivermaki.com)

Maki **Bahrain** Opening Soon!