



Japans Restaurant

Amatsu  
あまつ

## Heating up of your dishes

Sushi and Sashimi have a very limited shelf life and direct consumption is recommended. Within 2 hours after collection, the sushi and sashimi can be consumed immediately, if stored covered at normal room temperature. Fresh fish should not give off a strong odor and should retain its texture.

The heating instructions below are based on consumption within 2 hours. If you want to consume later than 2 hours, place your food covered in the refrigerator as soon as possible and follow the instructions below. Food that is eaten hot must be heated above the boiling point for at least one and a half minutes. Your food should be steaming hot. We cannot guarantee the shelf life after 2 hours of collection or delivery.



### **Ebifurai**

4 minutes in a preheated convection oven at 150 degrees without lid/covering.  
(Do not put plastic packaging in the oven)



### **Wakame Sue**

Take out of the fridge half an hour before and let it come to room temperature.  
Dressing (aqueous liquid) is supplied separately.  
Before serving, mix/stir the dressing well with the seaweed.  
Wakame can be eaten hot or cold. Mix the dressing after heating.



### **Small Tempura**

Place straight from the fridge into the oven without the lid/cover.  
Warm up for 10 minutes in a preheated convection oven at 150 degrees.  
(Do not put plastic packaging in the oven)  
Briefly heat up tempura **sauce** in the microwave to below boiling point



### **Miso soup**

Reheat briefly in the microwave to the boiling point



### **Gyoza**

Reheat briefly in the microwave to the boiling point



### **Small Sashimi**

Covered, the sashimi can be kept at room temperature for 2 hours before consumption. Please note, the transport time from our restaurant to your location is part of these 2 hours. If you have placed it in the fridge, take it out of the fridge half an hour beforehand and let it come to room temperature with the lid/cover in place.



### **Sushi**

Covered, the sushi can be kept at room temperature for 2 hours before consumption. Please note, the transport time from our restaurant to your location is part of these 2 hours. If you have placed it in the fridge, take it out of the fridge one hour beforehand and let it come to room temperature with the lid/cover in place.



### **White meal box (Duck, Chicken, Salmon, Unadon, rice, seaweed and/or pickle)**

Heat briefly in the microwave to boiling point