

# Mogami, Kitashinchi

Osaka Kita

Osaka Minami

Business Park



“Kushi katsu” are dishes that were first created and served in Osaka. They include bite-sized vegetables and pieces of meat that are placed on a wooden skewer, dipped in breadcrumbs, and fried. This popular Osaka dish is then served hot from the oil with Worcester sauce. Care is taken to reflect the seasons in the food served to ensure the freshest of ingredients, and there is always a good mix of delicacies from both the land and sea. Mogami offers 36 crispy fried menu choices for your dining pleasure. Enjoy both sake and wine from Yamagata.



## Kind of Cuisine

Kushiage (Deep-fried on a skewer)

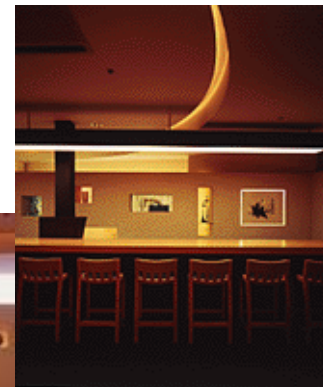


## Information

Lunch	11:30~16:00 (JPY4,500~)
Dinner	16:00~23:00 (JPY8,000~)
33 seats	22 seats for a group

## Access

2 min walk from Subway Kitashinchi station



<http://www.kushi-mogami.co.jp/>