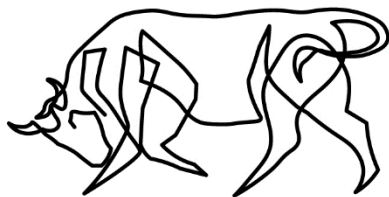


Mabushiya restaurant to open in Centrair

Central Japan International Airport is pleased to announce the opening of Mabushiya on the 4th floor of Terminal 1 on Jun 25th 2021.

Mabushiya's specialty is their carefully selected beef boiled in their delicious secret soy-based sauce, what they call "Mabushi cuisine". Using the local "Chita beef" their menu portrays the rich and delicious taste of Nagoya. Their dashi set with green tea stock is made with Nishio Matcha (powdered green tea), another popular local product. They also offer a wide variety of Ochazuke (rice served in sou) menus such as their popular "Sockeye salmon and Mikawa Bay seaweed chazuke" using Nishio matcha.



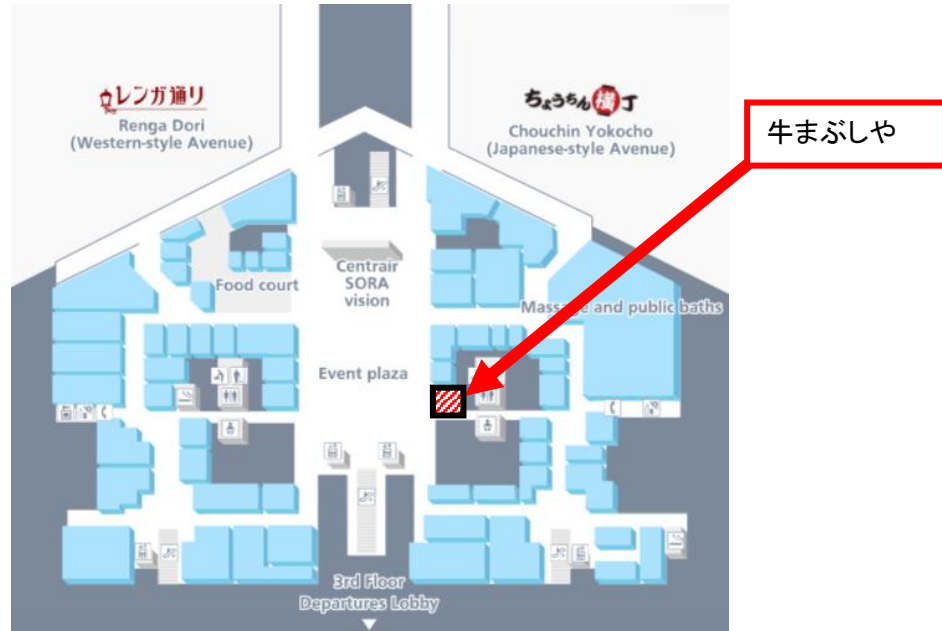
まぶしご飯に抹茶だしをかけて

MABUSHIYA



Name	Mabushiya
Type	Restaurant
Location	Terminal 1 4F
Opening day	June 25th, 2021
Business hours	6:30-20:00
Surface	29m ²
Website	http://www.idx-net.com/

Location



Menu sample



Beef glaze set
(The image is the big size)

(Large) 1,300 yen (tax included)
(Small) 1,000 yen (tax included)



Special Chita Beef Mabushi Set
(The image is the big size)

(Large) 1,800 yen (tax included)
(Small) 1,500 yen (tax included)



Sockeye salmon and Mikawa Bay
seaweed chazuke

(The image is posted on the set)
(Set) 820 yen (tax included)
(Dish) 690 yen (tax included)