

## JAPANESE

### miyabi \*\*\*\*

📍 700Kč / map 11 / Navrátilova 10, Prague 1 / Metro Karlovo náměstí / Tram 3, 9, 14, 24 / Mon-Sat 11.30-23, Sun closed / tel.: 296 233 102 / miyabi@miyabi.cz / www.miyabi.cz / AMEX, EC/MC, V, D, JCB



As well as being one of the first Japanese restaurants to open in Prague (in 1995) this establishment is something of a cultural hub, presenting numerous cultural events throughout the year. These showcase refined Japanese practices such as the, time-honoured, tea ceremony, music and degustation evenings. A gentle golden hue envelops guest in the front space from the vaulted, gold-leafed ceiling. This is offset with black-lacquered wood furniture and texture-plastered walls. The, more private, rear spaces house the tatami rooms which offer a rare opportunity to experience the sense of harmony and proportion of the traditional Japanese home. Alternatively you could dine in the wonderful garden. Worth a special mention from the menu are: the Puraha sushi - special nigiri with tuna in dark beer covered with horseradish, awarded second best sushi on the 1st world sushi expo in Shizuoka, Japan (80Kč). Also check out the happy hours and special obento lunch meals.

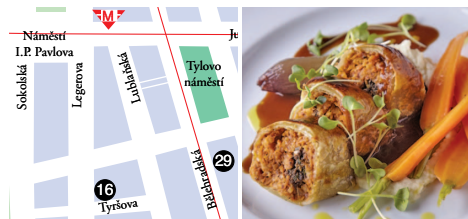
Sushi sets: Ginza sushi setto, 7 pieces: shrimpo salmon, tuna, aburabozu and yasaimaki! (350Kč). Small dish: gobo kimpira roasted burdock in sesame oil (130Kč). Butakakuni - braised pork belly (120Kč). Main: Miyabi big fish soup with popular kamaboko fish cake, homemade konnyaku slices, mussels, enoki mushrooms, okra and egg (210Kč). Suzuki yakizakana: marinated and grilled sea bass, with Japanese garnish hijiki, spinach with yuzumiso and tamagoyaki (330Kč). Tempura ebi, 5pcs: fried schrimp in delicate batter (250Kč). Dessert: Kimi Shigure wagashi traditional Japanese sweet (90Kč).

square meal\*

## VEGETARIAN

### etnosvět \*\*\*\*

📍 600Kč / map 16 / Legerova 40, Prague 2 / Metro I. P. Pavlova / Tram 4, 10, 11, 16, 22 / Mon-Thu 11-23, Fri 11-24, Sat 12-24, Sun 12-23 / tel.: 226 203 880 / info@etnosvet.cz / www.etnosvet.cz / AMEX, EC/MC, V, D



This is an ambitious and laudable project, laid out on three floors, in an ornate Art Nouveau corner building. The first floor is conceived as a multi-cultural venue with a rich program devoted to cultural understanding. The upper-ground level offers an extensive self-service, vegetarian buffet (weekdays 11-16) with prices based on weight. The rest of the time guests may choose from the a la carte menu (excluding Sat & Sun 12-17 where there is brunch 'Tutti a Tavola'). The upper-ground level is bright during the daytime while the lower-ground level embraces diners with its' historic, vaulted ceiling. Dishes draw inspiration from across the globe and are well put together with complimentary flavours and a mix of textures. What immediately sets this establishment apart is the sophisticated, well-designed interior, high quality cuisine and reasonable prices. The interior uses natural timber and stone finishes to create a visually rich, relaxing dining setting with abundant positive energy.

Appetisers: Coconut tempura: marinated tofu, crispy vegetables, peanut satay, sweet sticky soy & tamarind sauces (175Kč). Main: Nut roast Wellington: puff pastry, mushroom, glazed carrots, celeriac & apple puree, confit shallot & onion jus (280Kč). Mock Peking duck: crispy marinated seitan, steamed Chinese pancakes, cucumber, spring onion, hoisin & plum sauce (265Kč). Pappardelle pasta: roasted tomato sauce, basil leaves, basil oil, brandy flambé in whole Parmesan cheese served at the table (295Kč). Dessert: Sticky Thai coconut rice Mango sorbet, banana leaf, candied ginger in syrup, rambutan, papaya mint salad (140Kč).