

The dishes make you admire the creativity of Japan

These are 3 dishes and drinks that are creating a fever not only in Japan but also in Vietnam.

1. 10 popular dishes become expensive by gold inlaid
2. 12 meals causing fever to social networks of postpartum women at Japanese hospital
3. Top 10 dishes that make the world "shudder", you dare try how many of these dishes

Japan is not only known for its fascinating landscapes but also a paradise of culinary and scientific creations.

Perhaps many of us have not forgotten the gold cream sauce last year, this year Japan continues to surprise and launch the milk tea flavored water market. This drink is making many people expect and eager to experience. To help you understand more about creativity in Japanese cuisine, here are 3 dishes and drinks that are creating a fever not only in Japan but also in Vietnam.

1. Water filtered milk tea flavor



Of these 3 dishes, perhaps we should mention first, this is a very hot drink in recent days that is milk tea flavored water. Hearing the name seem strange, this kind of drink at first glance looks no different from normal water in both form and color, but its flavor is milk tea. Listening is enough to make everyone feel curious and want to enjoy it once. To realize this is milk tea filter, we can only read on Premium morning tea "and the cup of milk tea in the bottle label.



Many people who have not tried often feel skeptical about its taste, but in fact the taste of tea will be quite clear when you just open the bottle cap. When you drink it, you will feel even more bitter and bitter tea and sweet taste.

An interesting point that attracts users in this type of water milk tea is the energy in each bottle of milk tea. Each bottle of 550ml milk tea contains only about 21 calories, while a regular glass of milk tea contains about 500 calories. So if you are a milk tea addict, but are afraid of gaining weight, this milk tea flavored water will be something you can try.



In front of this "miraculous" reality, many people were surprised and wanted to try this divine purification bottle. However, as all new, super hot products are imported, the price of this type of filtered water is not cheap, although the price in Japan is only about 20,000 VND / bottle but the price is in Hanoi cities. Saigon is fluctuating at 65 to over 100 thousand for a bottle (depending on the place of sale), often burning goods.



Some people who used this product said that with high price and often scarce goods, real milk tea is still the best choice. Because in fact milk tea filtered water only gives a little taste, not just taste and like real milk tea.

2. Poor gold



One of the creams that once created a craze for Vietnamese youth in the past year is yellow cream. This ice cream originated from the city of Kanazawa, Japan, even in the first days in Saigon at the end of March, golden cream has become a phenomenon even though the price of a cream is not cheap at all, 150,000. /tree. At this point everyone wants to go to Takashimaya to get a first-hand experience and enjoy this new ice cream.





The ice cream here is basically nothing too special, and more prominent than other creams. The ice cream has two main flavors: vanilla and green tea contained in a cone. A special feature of this ice cream is that it is surrounded by a pure 24k gold leaf and it is covered by the staff around the ice cream.



According to the majority of people after using this cream, the green tea ice cream here is very delicious, sweet and moderate, and the vanilla ice cream is somewhat sweeter, making it easier to eat. However, no matter what the taste is, we cannot deny the creativity in the processing and form of the golden cream.

3. Le Tao Cheese Cake



If the above two dishes show the ceaseless creativity of Japanese people, this 3rd dish will be a clear proof, showing the sophistication in Japanese dish decoration. Le Tao Double Fromage Cheese Cake - Japanese sacred cheese cake makes the culinary community roaring in early 2017. To own a cake, you have to spend 500 thousand dong, some money is not Small for a sweet cake. But what about quality?



In this Le Tao Double Fromage Cheese Cake, there are 3 parts, a soft, smooth cake base, followed by a layer of grilled cheese, and on the surface is a Cheese Mascarpone cream layer that is light, silky but not tainted. When eating, you will see two layers of cheese as blended together subtly, combined with that soft cake base melting on the tip of the tongue, leaving the aroma cheese aromatic forever.



This cake is made from a very famous and Japanese cake brand that is Hokkaido, the ingredients of the cake are made from clean milk with very strict processing. Cakes are always produced in limited quantities and are only available for sale in Hokkaido Japan.

Currently Le Tao Cheese Cake has been available in Vietnam with some common flavors such as traditional cheese cake, strawberry cheese cake, green tea . Although the price of this cake is expensive but This Japanese cake is recommended by many people, if possible, it is recommended to try it once.

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