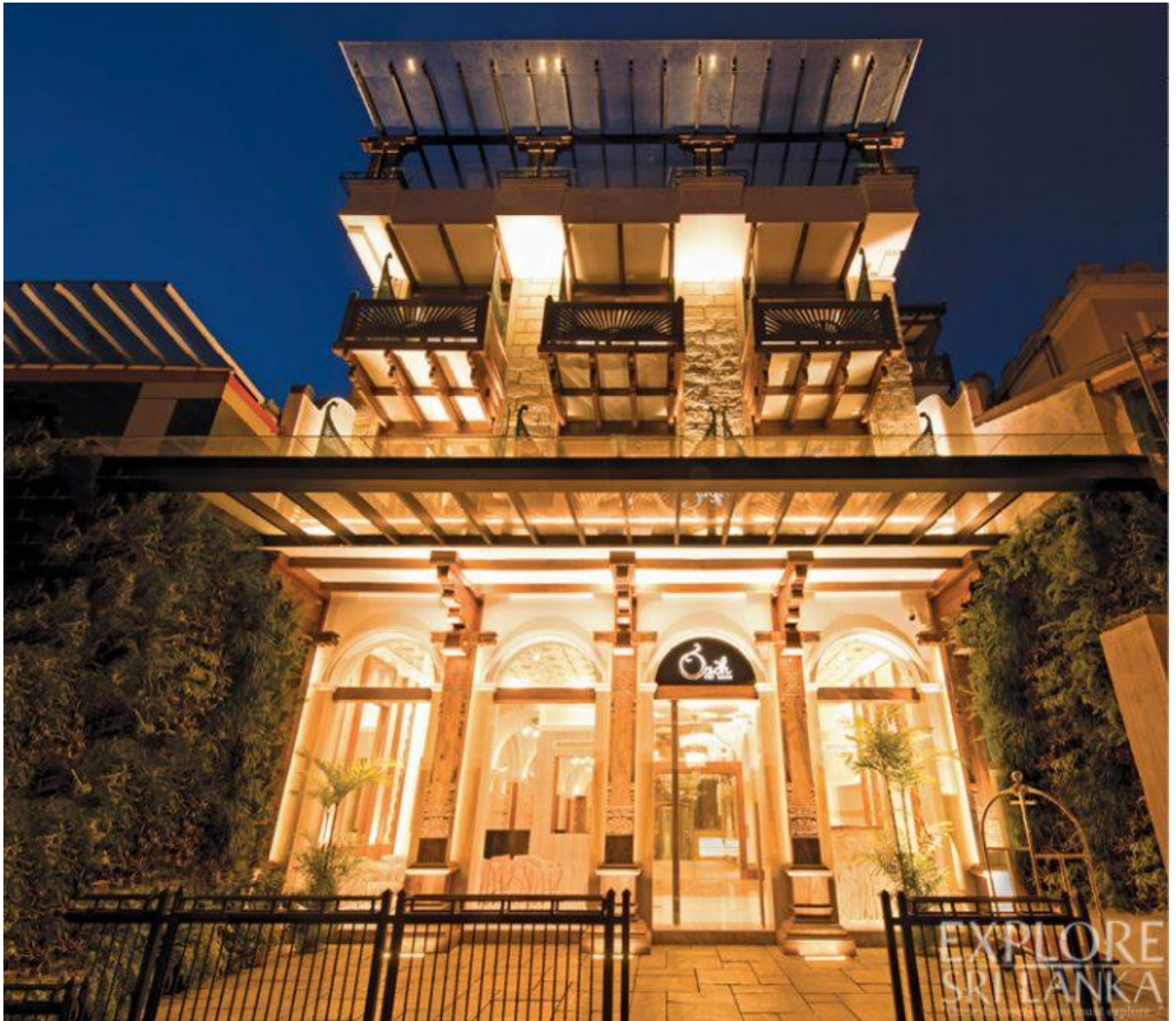


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The elegant edifice of The Radh



Shake No Aburi Sushi

Café Nihonbashi further extended its restaurant network with the launch of Café Nihonbashi Kandy at The Radh Hotel.

Speaking at the launch, Dharshan Munidasa, CEO, Nihonbashi, stated, “This is the second time I am opening a restaurant outside of Colombo, but opening Café Nihonbashi is very special. We have been looking forward to initiate our network in Kandy for the last 20 years and now Kandy has reached its potential and tourism numbers have risen. Most importantly, we have found great partners – Afzal and his son and their beautiful property – The Radh. Café Nihonbashi strives to serve simple but great Japanese cuisine for the discerning Kandy residents and visiting tourists of all countries.”

Café Nihonbashi is open for lunch and dinner and offers authentic Japanese classical dishes in an indoor seating area that can accommodate over 50 guests.

The carefully curated menu comprises of a fine selection of sushi, sashimi, and tempura together with Okonomiyaki, Kani Chahan and a range of Curry Rice and Danburi. The exclusive bento box, ‘Perahera Bento’, created in honour of the iconic Esala Perahera is available all year round, for dine in guests and for take away.

“The Radh is a fulfilment of a long treasured dream,” stated Afzal Marikar, Chairman, Icon Hotels. “The partnership with Nihonbashi is something I am extremely delighted with since The Radh is now able to offer not just our guests, but everyone in Kandy, a chance to experience Dharshan Munidasa’s famous Japanese cuisine.”