

Tonkatsu is a popular dish in Japan which consists of fried and breaded pork cutlets, usually topped with a salty-sweet sauce and eaten with rice and a salad of finely chopped cabbage.

Lian is well known for its well curated meals which balance the heaviness of the pork cutlets with multiple “okazu” —sides which are presented alongside the main dish—that are light and refreshing. Some of my favorites are the dressed-up tofu and the simmered vegetables, and of course the miso soup which is notably unique for its use of an alternative type of red seaweed.

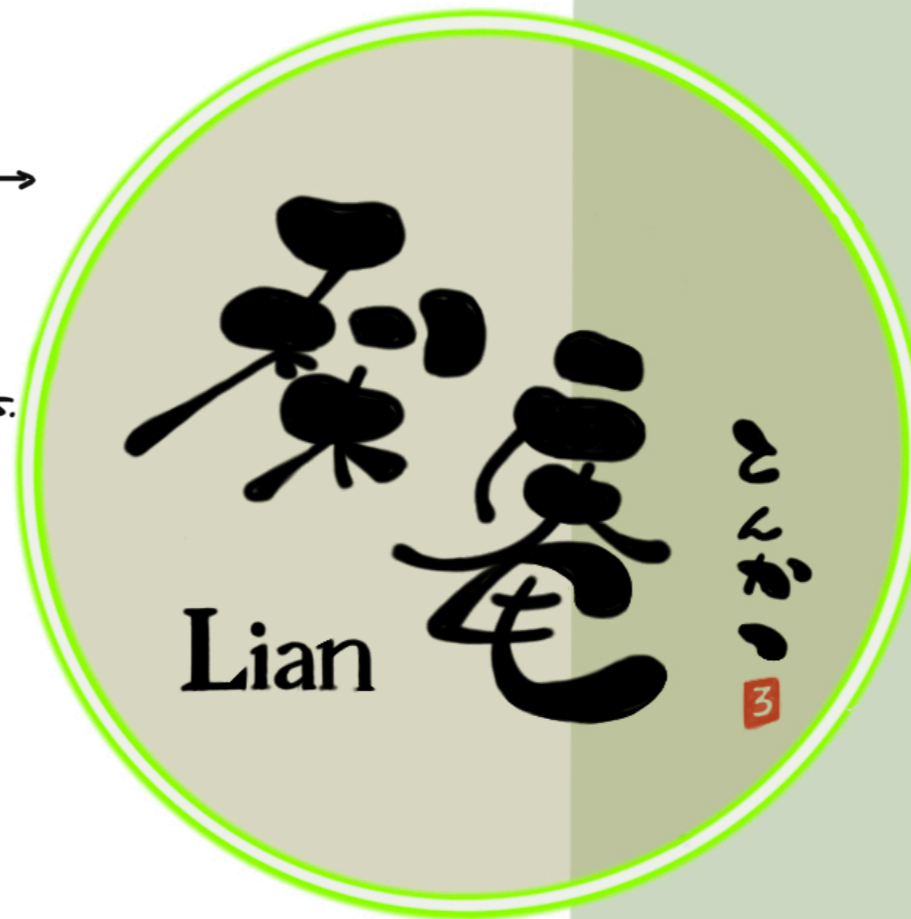
As for the main dish, their signature is thinly sliced pork that is wrapped around cheese and carrots as well as a perilla leaf, as pictured to the right.

Lian’s selection of desserts is delicious as well, if not quite as expansive. My personal favorite is the black sesame pudding which is rich and creamy in a way that I have yet to taste elsewhere.



← THIS PHOTO depicts my visit to Lian during the summer of 2022. The white sticker seen is attached to an acrylic screen set in place as a COVID prevention measure.

Written to the left → is the word “Lian” in the style displayed on the restaurant’s official signage boards.



The feel of the restaurant is intimate, with the customers being greeted by a front entrance at which they are asked to take off their shoes as if it were a residential building (which as explained above is actually true).



← PICTURED TO THE right is Lian’s signature tonkatsu paired with breaded and fried shrimp (different from Tempura shrimp). Around it various side dishes can be seen.

THIS IS THE SIMMERED vegetables.

Tonkatsu Lian is a Tonkatsu restaurant that serves varying renditions of the dish and other deep fried and breaded foods paired with rice and side dishes. It is owned by a couple who use the second floor of the building as their home, likely to save on rent and commute time.

The restaurant name “Lian” is derived from the french word “lien” meaning connection. They found out about the word during a trip they took to France before the opening of their business. They converted the word into characters to reflect the fact that Lian is a Japanese restaurant despite the foreign inspiration for the naming.