

Working Lunch on Thursday, May 26, 2016

[Menu]

- Appetizer** Chicken with basil and miso vinaigrette,
 Simmered Japanese tiger prawn with salted lemons,
 Grilled sweet potatoes sprinkled with sesame and salt, Simmered
 sardines with curry flavor,
 Deep-fried green peas and sea urchin, Burdock root wrapped in
 eel,
 Deep-fried broad bean and cheese
- Soup** Clear clam soup
 Clam dumpling, Seaweed, Radish, Udo, Japanese pepper leaf
- Sashimi** Sea bream with caviar, Tuna, White trevally,
 Parboiled conger pike with pickled plum, Beltfish,
 vegetable garnishes
- Takiawase** Deep-fried fat greenling simmered in broth
 Taro, Japanese pumpkin, Eggplant, Shiitake mushroom, Carrot,
 Flat beans, Ginger
- Yakimono** Grilled Iga Beef tenderloin steak
 Grilled marinated vegetables
- Nigiri Sushi** Seared Matsusaka Beef tenderloin
 Thick omelette, Spear squid,
 Marbled flounder, Tuna,
 Pickled ginger
- Dessert** Ao-momiji (Japanese pastry),
 Rakugan (Japanese dried confectionary),
 Mango, Cherry, Japanese Tea

“Sake” Zaku Satori Junmai Daiginjo Shizukutori (Suzuka, Mie)
Château Mercian Hokushin Chardonnay 2014 (Nagano)

“Sake” Sakaya Hachibei Yamahai Junmai-shu Isenishiki (Taki, Mie)
Rubaiyat Petit Verdot 2012 (Yamanashi)