

Denner on Thursday, May 26, 2016

[Menu]

Hors d'oeuvres	Japanese fruit tomatoes, Snow peas Winter melon, Japanese prawn and caviar Vapeur of sillago, Broad beans with wasabi cheese Salt-simmered Hamaguri clams Lemon-simmered sweet potato, curry-simmered sardine
Suimono / Clear soup	Vegetable consomme Pike conger dusted with Green tea, Egg tofu, dill
Selection of Sashimi	Sea bream, Fatty tuna, White trevally Swordtip squid
Seafood selection	Abalone sauteed in butter Ise lobster grilled with sea urchin Palette of seasonal vegetables
Meat selection	Iga Beef tenderloin grilled with salt and Koji
Tempura	Japanese prawn Shiitake mushroom, Asparagus, Pumpkin, Okra and Aubergine
Tome-wan / Finale of cuisine	Miso soup
Nigiri Sushi	Seared Matsusaka Beef tenderloin Tuna - Seared Fatty tuna and Akami, Plaice
Dessert	Fromage blanc sorbet scented with wasabi
“Sake” Hakurakusei (Miyagi)	
“Sake” Chinjyu (Kumamoto)	
“Sake” Kakunko (Ibaraki)	

Chateau Mercian Hokushin Chardonnay(Nagano) 2014
Rubaiyat Petit Verdot (Yamanashi) 2012