

## Working Lunch on Friday, May 27, 2016

### [Menu]

(Upper tier)

Appetizer      Sea bass grilled with cheese, Rolled omelette wrapped in eel,  
Grilled edamame dumplings, Miso-grilled Yomogifu,  
Braised octopus, Spicy braised red konjac,  
Ginger-Simmered clam, Sweet simmered broad beans & yam,  
Boiled vegetables

Simmered Assorts    Shrimp & Shiitake mushroom,  
Winter melon in maple leaf shape,  
Braised noble scallop, Butterfly-shaped Japanese  
pumpkin, Sea bream roe, Okra

Fried dishes      Fried abalone, Batter fried sea urchin  
wrapped with green laver,  
  
Fried sillago flavored with pickled plum and perilla, corn and  
soybeans,  
Crab bread (a Japanese bread with crab meat baked in)

(Lower tier)

Meat dishes      Ise chicken thighs grilled with salt & sake koji,  
Roast Matsusaka beef,  
Grilled Tamaki pork loin with Japanese pepper leaf,  
Served with assorted vegetables

Sushi              Braised conger eel, Sea bream, Horse mackerel, Tuna loin,  
Japanese tiger prawn, Smoked red salmon, pickled ginger

Soup                Red miso soup, Japanese littleneck clams,  
Japanese honewort, powdered Japanese pepper leaf

Dessert            Melon, Kyoho grape, Watermelon, mint,  
Rakugan (Japanese dried confectionary), Japanese Tea

“Sake” Takijiman Junmai Daiginjo (Nabari, Mie)

Koshu Dry 2015 (Yamanashi)

“Sake” Jikon Junmai Ginjo Yamadanishiki (Nabari, Mie)

Asahimachi Meister Selection Barrel Selection Rouge2013 (Yamagata)