

SIPS

1

Shibata Shuzo, Yuzu Japanese Craft
delicate, aromatic sake made with the juice of
the whole yuzu fruit

2

Nanbu Bijin, Tokubetsu Junmai
award-winning sake made with Ginotome sake
rice

3

Kikusui, Perfect Snow Nigori
white, cloudy sake with a crisp and dynamic
flavor

4

Born, Gold Junmai Daiginjo
smooth, full-bodied muroka sake with notes of
tart fruit

5

Heiwa Shuzo, Tsuru-Ume Kanjuku
soft, vibrant plum wine with nice balance of
richness and acidity

BITES

1

Pan-Seared Ankimo

monk fish liver and frissee lettuce salad with
tosaka nori, chives, ikura, and garlic ponzu

2

Tofu Dip

whipped silken tofu topped with crispy garlic
chili oil served with nori chips

3

Tamago Dashi Yaki

Japanese-style omelette topped with mentaiko
creme and katsuo bushi

4

Galbi Jjim

sweet soy-braised beef short rib with kabocha,
shiitake, candied dates, and black rice

5

Dessert

black sesame ice cream with butter cookie and
matcha chantilly