

A Sake & Sushi Pairing

A WELCOME POUR

Fukucho Seaside Sparkling Sake

NEGITORO TARTARE

ponzu, chive oil, uni mousse, micro shiso

Mana 1751 "True Version" Junmai

KUMAMOTO OYSTERS

ebi shrimp, pickled fresh wasabi, caviar

Wakaze "Classic" Junmai

LOBSTER & CHUTORO ROLL

butter lobster, charred tokyo negi, chutoro, shiitake truffle,
shoyu, sake-infused ikura, microgreens

Konteki "Tears of Dawn" Daiginjo

A-5 MIYAZAKI WAGYU & FOIE GRAS

seared togarashi miyazaki wagyu beef, foie gras torchon,
fresh plum, garlic crackle, amaranth microgreens

Shiokawa "Cowboy Yamahai" Junmai Ginjo Genshu

SAKE PEACH CRUMBLE

sake-poached peaches, spiced-almond crumble, matcha chantilly

Tozai "Blossom of Peace" Plum Sake

presented by



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