

SAKE OMAKASE

WITH L'LEFT BANK & BREWERMASTERS: A NIGHT OF SAKE & STORYTELLING

COURSE ONE

SCALLOP AND MADAI CRUDO
Serrano ponzu, ikura, honeydew foam

Taiheikai "Pacific Ocean" Tokubesu Junmai, Ibaraki

COURSE TWO

TORO, UNI & OSSETRA CAVIAR
Shizuoka wasabi, gold leaf, crisp shokupan, Mizunara shoyu

Izumo Fuji "Ancient Shrine" Junmai

COURSE THREE

RED CRAB NORITEN
Seared red crab, avocado yuzu emulsion, cucumber

Izumo Fuji "Land of Gods" Junmai Ginjo Yamada, Nishiki 50

COURSE FOUR

TUNA MAKI THREE WAYS
Bluefin, negitoro, toro, Tokyo negi, oshinko, mizunara shoyu

Huchu Homare "Ferry Boat" Watari Bune Junmai Ginjo 5, Ibaraki

COURSE FIVE

BINCHOTAN VENISON LOIN
Japanese whisky venison jus, whipped tofu beggars purse, braised komatsuna, yaki imo maxim, cherry

Shochu Martini
Huchu Homare Watari Bune Shochu, house vermouth

COURSE SIX

JAPANESE MELON CUSTARD TART
Melon gelee, compressed and glazed melon balls

Joto Yuzu Sake, Okayama



RED