



The International Wine & Food Society

Japanese dinner at Taikun
Tuesday 27th September 2016

Reception in Silver Palm Lounge
Billecart-Salmon Brut Reserve, NV



Zensai | Beginnings
Edamame and Asian greens

Sashimi | Nigiri
Taco – Cooked Octopus
Caribbean Snapper
Hamachi

Makis
California – blue lump crab, avocado, cucumber
Volcano – ahi poke, spicy salmon, tempura shrimp
Spicy Tuna Tataki – ahi poke, cucumber, avocado, tempura flakes
Dragon – tempura shrimp, BBQ eel, avocado, cucumber

Dessert
Passionfruit Panacotta and Macaroons



Hakutsuru Junmai Daijingo Saké
Pierson Meyer Untitled No.7 Chardonnay 2012
Nuits-Saint-Georges, Les Roncières, 2005,
Domaine Robert Chevillon