



The International Wine & Food Society

Tokyo

Meeting
of

13th November 2012

at

Sushiko

Menu

Hors d'oeuvres

Tako (small octopus) with olive oil (Kanagawa)
Prawn seasoned with vinegared egg yauk (Aichi)
Grilled Hokkai seashell (Hokkaido)

Sashimi

Seasoned Chutoro-Tuna (Aomori)
Small squid (Kagoshima)
Seasoned Himeko fish (Kanagawa)

Yakimono

Grilled Kajiki-Tuna (Chiba)

Nigiri

Ootoro-Tuna (Aomori)
Seasoned Tuna (Aomori)
Sumiika-squid (Kagoshima)
Akagai-shell (Miyagi)
Ikura-Roe (Hokkaido)
Kohada-fish (Tokyo Bay)
Anago-fish (Tokyo Bay-Haneda)
Shiitake mushroom (Tokushima)

Norimaki, as you like it

Tamago-yaki (grilled egg)

Special Shell Soup

Wines

Moët & Chandon Brut Impérial
Chassagne Montrachet 1^{er} Cru 2009
Planeta Chardonnay 2007
Châteauneuf-du-Pape, Ch. La Nerthe 1999
Trefethen Reserve 1991