



The International Wine & Food Society

Tokyo

Meeting
at
7th April 2016
at
Sakuragawa
桜川

Menu

SAKIZUKE

先付

Boiled Abalone, Roasted Duck,
Smoked Salmon, Karasumi, Field Mustard
煮鮑、鴨、スモークサーモン、唐墨、菜種

OWAN

お椀

Clear Soup with Greenling, Pedal Shaped Udo and Leaf Buds
油目、花片独活、木の芽

TSUKURI

造り

Thin Sliced Blowfish with Shredded Fin
ふぐの薄造り 縁側添え
Sashimi Sea Bream, Squid and Tuna featuring HANAMI
桜花見立て 鯛、鮑、いか

AGEMONO

揚げ物

Deep Fried White Bait with Rice Powder
白魚米粉かき揚げ

YAKIMONO

焼き物

Abalone and Fillet of Wagyu for Charcoal-Grilling
鮑と和牛ヒレの炭火焼き

TAKIAWASE

焚合せ

Simmered Bamboo Sprout and Horse Bean
筍と一寸豆

GOHAN

ご飯

Sakura Fubuki Steamed Rice, Miso Soup, Pickles
桜吹き寄せごはん、赤出汁、香浅漬

DESSERT

デザート

Domyoji Sakuramochi and Green Tea
道明寺桜もちと抹茶

Wines

Champagne R&L Legzas Rose
Hanamigura (純米大吟醸 花美蔵 岐阜)
Bachelet-Monnot Bourgogne Blanc 2007
Pommard Clos Des Epeneaux Armand 2008
Berrys' William Pickering Tawny

Host

Kensuke Hotta

Chef

Yoshiaki Kurahashi