



The International Wine & Food Society

Tokyo

Meeting
at

15th November 2016

at

Sushiko

Menu

Hors d'oeuvres

Crab meat seasoned in Kimizu-Ae
Clam, steamed in Japanese sake
Octopus, steamed in olive oil

(Hokkaido)
(Aichi)
(Kanagawa)

Sashimi

Sole
Sardine, seasoned in daikon radish
White shrimp

(Kanagawa)
(Chiba)
(Toyama)

Nimono

Mebaru-Rock fish

(Kanagawa)

Nigiri Sushi

Tuna "red meat" seasoned in soy sauce
Tuna "chu-toro"
Shima-aji
Kohada fish
Kuruma-ebi prawn
Shiitake mushroom
Anago fish

(Aomori)
(Aomori)
(Wakayama)
(Chiba)
(Kumamoto)
(Gumma)
(Kanazawa)

Norimaki

As you like it

Fish soup

Tamago-yaki

Pickles

Wines

Guy Larmandier, Cramant Grand Cru, Blanc de Blancs
Planeta Chardonnay 2012

Ladoix 1^{er} Cru, Bois de Crechons, Sylvain Loichet 2010

Gevrey-Chambertin, Les Evocelles, Domaine de la Vougeraie 2011

Decoy Merlot 2010

Host

Hiroshi Kitamura

Chef

Mamoru Sugiyama