



The International Wine & Food Society

Tokyo

*Meeting
of
13th April 2017
at*

*Sakuragawa
櫻川*

Menu

SAKIZUKE 先付	<i>Boiled Spring Vegetables, Kogomi, Urui, Warabi</i> 春菜したし、こごみ、うるい、わらび
OWAN お椀	<i>Clam Soup with Wakame Seaweed</i> 蛤潮仕立て、若布
TSUKURI 造り	<i>Sashimi Sea Bream, Tuna-Nigiri, Squid, Abalone, Ark Shell</i> 鯛、鮪にぎり、いか、鮑、赤貝
AGEMONO 揚げ物	<i>Deep-fried Blowfish</i> ふぐ 唐揚げ
YAKIMONO 焼き物	<i>Fillet of Wagyu, Abalone and Prawn for Charcoal Grilling</i> 和牛ヒレ肉、鮑、車海老 炭火烧き
TAKIAWASE 焚き合せ	<i>Steamed Tofu-Skin with Conger and Lotus-Root Dumpling</i> 湯葉蒸し、あなご、蓮もち
GOHAN ご飯	<i>Taimeshi with Green Peas, Miso Soup, Pickles</i> 鯛とえんどう豆の炊き込みご飯、赤だし、香の物
DESSERT デザート	<i>Seasonal Assorted Fruits and SAKURA-Mochi, Green Tea</i> 季節の果物、桜餅 抹茶

Wines

Sparkling Sake	<i>Mizubasho Pure, Gunma (水芭蕉、群馬)</i>
Sake Tasting	<i>Seikyo, Hiroshima (誠鏡 広島)</i>
	<i>Hitori Musume, Ibaraki (一人娘 茨城)</i>
	<i>Bakuren, Yamagata (ぼくれん 山形)</i>
	<i>Michi no Rokkasen, Yamagata (みちの六歌仙、山形)</i>
	<i>Katana, Shizuoka (日本刀、静岡)</i>
	<i>Makihata, Niigata (巻機、新潟)</i>

Host

Kensuke Hotta

Chef

Yoshiaki Kurahashi

IWFS Sake Tasting

Tester's Name

	1	2	3	4	5	6
銘柄 Brand	誠鏡 Seikyo	日本刀 Katana	一人娘 Hitorimusume	巻機 Makihata	ぼくれん Bakuren	六歌仙 Rokkasen
産地 Production Region	広島 Hiroshima	静岡 Shizuoka	茨城 Ibaragi	新潟 Niigata	山形 Yamagata	山形 Yamagata
日本酒度(1) SMV	+8	+5~+7	+5	+4	+20	+15
酸度(2) Acidity	1.2	1.3	1.3	1.3	1.0	1.3
アルコール度(3) Alcohol Content	16%	15~16%	16.5%	15~16%	18~19%	16%

(Footnote)

Sake Meter Value (1)

Nihonshu-do is an indicator of sweetness of sake. It is specific gravity converted into sake meter scale which indicates sweet or dry. The plus indicates dry, the minus sweet.

Acidity (2)

Titrateable acid. The higher indicates the richer and more robust, the lower the crispier and the drier

Alcohol Content (3)

Alcohol percentage. Usually 13%~18%

Your Choice

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Your Call

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