



## KOKURYU SAKE PAIRING DINNER

*Six-course journey through Fukui's finest brews*

8 AUG • 7PM  
PRIVATE DINING ROOM  
**\$380<sup>++</sup>**

### COURSE 1

#### SUNO MONO

*"akagai" ark shell, scallop, cucumber, hasuimo, myoga*  
*Pairing with: Kokuryu Jungin*

### COURSE 2

#### SASHIMI

*"kochi" flat head, ponzu, momiji oroshi, scallion*  
*Pairing with: Kokuryu Ishidaya*

### COURSE 3

#### NIKU TOFU

*beef shortrib, tofu, Tokyo negi, mustard*  
*Pairing with: Kokuryu Hachiju Hachigou*

### COURSE 4

#### A5 WAGYU TENDERLOIN

*charcoal powder, wasabi, yuzukosho, sudachi*  
*Pairing with: Kokuryu Ryu*

### COURSE 5

#### CRAB RICE WITH IKURA

*mitsuba, yuzu zest*  
*Pairing with: Kokuryu Shizuku*

### COURSE 6

#### LEMON YUZU

*lemon mousse, yuzu jam*

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.