



SAKE IT TO ME BABY!

SAKE DINNER

APRIL 20, 2023 | 5:30 PM IN THE LOFT

1ST COURSE

SALMON TARTARE

faroe islands salmon, sesame oil, soy sauce, dried chilies, avocado mousse, fried rice paper, chives

PAIRING: FUNASAKA SAKE, YUZU BAY SAKE

2ND COURSE

HAMACHI TIRADITO

fresh hamachi, infused habanero and cantaloupe leche de tigre, red onion, toasted pepitas, scallions

PAIRING: FUKUCHO, SEASIDE SPARKLING JUNMAI

3RD COURSE

SOFT-SHELL CRAB TACO

light tempura, shaved brussels sprouts salad, radish, green goddess dressing, tortilla

PAIRING: TOZAI, LIVING JEWEL JUNMAI SAKE

4TH COURSE

BANANA LEAF WRAPPED FISH

mahi mahi, cilantro-lemon grass mojo, fresh greens, yuzu beurre blanc

PAIRING: MANATSURU SHUZO, MANA 1751 TRUE VISION YAMAHAI TOKUBETSU JUNMAI MUROKA GENSU SAKE

5TH COURSE

DUCK TATAKI

seared, five spice rub, maple ponzu sauce, toreado serrano pepper aioli, microgreens

PAIRING: TENTAKA SHUZO, HAWK IN THE HEAVENS TOKUBETSU JUNMAI SAKE

6TH COURSE

MATCHA BROWNIE A LA MODE

brown butter, white chocolate, raspberry and truffles gelato, mint

PAIRING: TENSEI, ENDLESS SUMMER TOKUBETSU HONJOZO



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