

Japanese Cuisine
World Gourmet Festival 18th (4th – 10th September 2017)

Menu presented by
Chef Hiroaki Ishizuka (Kien, Tokyo. Japan)

ZENSAI

Hokkaido Hairy Crab, Gelée Sauce
Okura, Hairy Crab Miso Sauce
Surinagashi Sweet Corn Soup
Sea Urchin, Caviar, Summer Soy Bean
Sesame Baked Hamaguri Clam, Champignon
CHIYOMUSUBI Junmai Ginjo Goriki 50

OSHINOGI

Karasumi Soba, Black Truffle

TAKIAWASE

Kuruma Prawn filled in Japanese Pumpkin Dumpling
Slow Cooked Duck Breast, Snow Pea
Colle Massari "Melacce" Montecucco DOC

YAKIMONO

Grilled Nodoguro, Wakasa Style
Salt Steamed Black Abalone, Matsutake Mushroom, Awabi Kimo Sauce
Colle Massari "Rigoletto" Montecucco DOC

SHOKUJI

Chutoro Mushimeshi, Micro Spring Onion

KASHI

Matcha Anmitsu, Chestnut Ice Cream, Warabi Mochi
Nakano Kishu Wahou Gokan