



**SAKE DINNER MENU**  
**7 JULY 2021 (Wednesday)**

**Bijofu Yuzu Sake 美丈夫柚子酒**

**Appetizer 前菜**

Fukuoka soya beans 福岡枝豆

Fukuoka baby cucumber with miso 麵醬福岡小青瓜

Cold bean curd with Okinawa Umibudo 沖繩海葡萄冷奴

**Tatenokawa Ichidanyukon Junmai Daiginjo 楯野川一滴入魂純米大吟釀**

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**Sashimi 刺身**

Hokkaido sweet prawn 北海道牡丹蝦、Hokkaido scallop 北海道帶子、Yamaguchi yellow jack 山口縣深海池魚

Kagoshima Hiramasa 鹿兒島平政魚

**Oujiman Yukimegami Dunmai Daiginjo 奧羽自慢雪女神純米大吟釀**

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**Hot dish 熱食**

Stir-fried Okinawa bitter melon and pork belly 沖繩苦瓜炒黑豚肉

**Oujiman Wagauji Senei Karakuchi Junmai Daiginjo 奧羽自慢吾有事尖銳辛口純米大吟釀**

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**Robatayaki 爐端燒**

Aomori dried blowfish 青森縣河豚乾

**Yukinobijin No.6 Kobo Junmai Daiginjo 雪之美人6號酵母純米大吟釀**

Senryou eggplant 千兩茄子燒

**Ugonotsuki Wishes Junmai Daiginjo 雨後之月願純米大吟釀**

Matsuzaka beef sirloin steak 松阪西冷牛肉燒

**DATE 7 Episode VII Junmai Daiginjo (Genshu) DATE 7 Episode VII 純米大吟釀 (原酒)**

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**Dessert 甜品**

Coconut citrus jelly & strawberry rose mousse 日本柑橘椰子啫喱及日本玫瑰草莓慕絲

**Yukinobosha Yamadabo Junmai Ginjo Nama 雪之茅舍山田穗純米吟釀生酒**

