



KOKURYU SAKE PAIRING DINNER

Six-course journey through Fukui's finest brews

8 AUG • 7PM
PRIVATE DINING ROOM
\$380⁺⁺

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.