

The International Wine & Food Society

Tokyo

Meeting
of

11th November 2010

at
SUSHIKO



Menu

Hors d'oeuvres

Shrimps: Sima-Ebi (Hokkaido), Siro-Ebi (Toyama)
Grilled Scalop (Hokkaido)
Kohada Roll (Tokyo Bay)

Sashimi

Sole (Chiba)
Kawahagi and its Liver (Kanagawa)

Yakimono

Grilled Yellowtail with Teriyaki-Sauce (Toyama)

Sushi Nigiri

Seasoned Tuna (Aomori)
Seasoned Chu-Toro (Aomori)
Sumi-Ika Squid (Kagoshima)
Sea-Urchin (Hokkaido)
Aji (Kanagawa)
Anago (Tokyo-Bay)
Shiitake Mushroom (Tokushima)

Norimaki

As you like it

Tamago Yaki (grilled egg)

Owan (soup)

Seasoned with various seafood

Wines

Bernard Premier Cru
Meursault Vieilles Vignes Vincent Girardin 2005
Planeta Chardonnay 2006
Trefethen Reserve C.S. 1991
Gevrey Chambertin La Gibrotte 2005

Host

Hiroshi Kitamura

Chef

Mamoru Sugiyama