



The International Wine & Food Society

Tokyo

Meeting
of

22nd May 2013

at

Fureika

Menu

精品前菜

Assorted appetizer

Crispy roasted pork Kinka roasted pork
Stir-fried green chili peppers and dried shrimps
Marinated Chinese cabbage in sweet vinegar

豚ばら肉のバリ焼き 金華豚チャーシュー
獅子唐と干しエビの香り醤油炒め 白菜の甘酢漬け

杞棗蒸魚球

Steamed white fish, topped with red dates

棗を乗せた白身魚の蒸し物 醤油ソース

日月魚燉翅

Steamed soup-stock with dried scallop & shark's fin

乾燥ホタテ出汁の高湯蒸しふかひれスープ

明炉掛鴨子

Beijing roasted duck

焼きたて北京ダック

風沙脆茄子

Crispy fried eggplant with deep-fried garlic

茄子のサクサクガーリック揚げ

腐乳空苣菜

Preserved bean curd stir-fried water spinach

空苣菜の腐乳炒め

檀菜干葱炒飯

Fried rice with olive & savory dried leeks

黒オリーブとエシャロットの卵白チャーハン

楊枝玉甘露

Fresh mango milk with grapefruit and tapioca

マンゴーとグレープフルーツ入りタピオカミルク

Wines

Ferrari Perle 2005

紹興花雕酒

Shao Hsing Hua Diao Chiew

Host

Kenji Yoshizawa

Chef

Fung Che Keung

Handwritten signatures: Kenji Yoshizawa, W. Zimmerman, Koichi Satou

Handwritten signature: Fung Che Keung

Handwritten signature: Man Smed

Handwritten signature: Puh Umm

Handwritten signature: TOKURU

Handwritten signature: A. J. 田 30