



# The International Wine & Food Society

## Tokyo

Meeting  
of  
13<sup>th</sup> November 2013  
at  
Sushiko

### Menu

*Hors d'oeuvres*

Grilled Various Seashells  
Seko-crab (Hyogo)  
Chopped Aji-Fish (Akashi, Hyogo)

*Sashimi*

Mackerel (Awaji, Hyogo)  
Hari-Ika (Squid, Akashi, Hyogo)  
Tsubasu-Fish (Akashi, Hyogo)

*Yakimono*

Anago-Fish (Akashi, Hyogo)

*Nigiri (eight kinds)*

Tuna-Ootoro (Aomori)  
Tuna-Zuke (Aomori)  
Hirame (Sole, Akashi, Hyogo)  
Kobashira (Seashell, Hokkaido)  
Kohada (Small Shad, Tokyo Bay)  
Ikura (Salmon Roe, Hokkaido)  
Grilled Tuna (Aomori)  
Shiitake (Mushroom, Tokushima)

*Norimaki*

As you like it

*Tamagoyaki (Egg, Japanese Style)*

*Soup (Semba-Style)*

### Wines

Perrie Jouët Grand Brut  
Chassagne Montrachet 1<sup>er</sup> Cru 2009  
Planeta Chardonnay 2010  
Châteauneuf-du-Pape 1999  
Decoy Cabernet Sauvignon 2009

Host  
Hiroshi Kitamura

Chef  
Mamoru Suaiyama

Hoichi Sabach  
Yuhui  
W. Jinnun

Aut 17 36

W. Jinnun  
11/17

W. Jinnun

Alan  
Smith

Totom

W. Jinnun

Pete Vann

W. Jinnun  
11/17