

Attos
1/12



Jim

The International Wine & Food Society

Tokyo

*Meeting
of*

17th November 2014

at

Sushiko

Menu

Hors d'oeuvres

"Asari" in sake

(Shizuoka)

Marinated "Kasugo" Tai

(Kagoshima)

"Ama-ebi" and "Shiro-ebi" Shrimps

(Ishikawa & Toyama)

Sashimi

Bonito in "Tataki" style

(Tokyo)

Nimono

"Kinme" Tai

(Tokyo Miyakejima)

Yakimono

Grilled Tuna

(Aomori)

Nigiri

"Toro"

(Aomori)

Kobu Seasoned Sole

(Aomori)

Sumiika Squid

(Kagoshima)

Uni-Urchin

(Hokkaido)

Kohada

(Saga)

Shiitake

(Tokushima)

Boiled Clam

(Chiba)

Anago

(Tokyo)

Norimaki

As you like it

Tamago-yaki

Fish soup

- Negima - Rahmen

Wines

Guy Larmandier Cramant Grand Cru Blanc de Blancs Brut

Wolf Blass Gold Label Chardonnay 2011

Planeta Chardonnay 2010

Châteauneuf-du-Pape RCE Charbonniere 2009

Buehler Cabernet Sauvignon Napa 2008

*Host
Hiroshi Kitamura*

*Chef
Mamoru Sugiyama*