



The International Wine & Food Society

Tokyo

Meeting
of

14th April 2015

at

Fureika

Menu

精品前菜

Assorted appetizer

Crispy roasted pork Roasted "Kinka" pork (from Hirata ranch)

Steamed chicken with Sichuan hot sauce

Deep fried yuba with shiitake, carrot sprouts and makomo-mushroom

豚ばら肉のパリ焼き 金華豚チャーシュー

蒸し鶏の四川ソース 湯葉と四種野菜の重ね揚げ

風沙脆蝦球

Crispy fried shrimp with deep-fried garlic

大エビのサクサクガーリック揚げ

牛油果鱼翅

Avocado & shark's fin soup

フカヒレと海鮮のアボガドスープ

明炉掛鴨子

Beijing roasted duck

焼きたて北京ダック

柱候醬爆骨

Pork ribs with Hong Kong sauce

スペアリブの香港みそ風味

豆板炒粉皮

Stir-fried broad bean & starch noodle

空豆と板春雨の炒め

雪菜魚蒸飯

Steamed rice and fish with pickled cabbage

白身魚のせ蒸しごはん

草莓西米露

Fresh strawberry and coconut milk with tapioca

苺とタピオカ入りココナッツミルク

Wines

Guy Larmandier Cramant Grand Cru Blanc de Blancs Brut

紹興花雕酒

Shao Hsing Hua Diao Chiew

Host

Kenji Yoshizawa

Chef

Cheng King Yi