



The International Wine & Food Society

Tokyo

Meeting
of
24th November 2015
at
Sushiko

Menu

Hors d'oeuvres

Cheak-meat of Hirame-Sole (sashimi-style) (Miyagi)
Club meat seasoned in "Kimizu-Ae" (Hokkaido)
Boiled Hotate-scallop with "Sansho" (Hokkaido)

Sashimi

Sardine (Hokkaido)
Katsuo - bonito (Nagasaki)
Kinme - sea bream (Miyakejima, Tokyo)

Yakimono

Chin and Jaw part of Hirame-sole

Nimono

"Aka-Hata" fish (Miyakejima, Tokyo)

Nigiri

Tuna "Oh-Toro" (Ohma, Aomori)
Tuna "Zuke" (Ohma, Aomori)
"Shima-Aji" (Wakayama)
Uni - sea urchin (Konbumori, Hokkaido)
"Kuruma" prawn (Ohita)
"Kohada" fish (Tokyo-Bay)
"Shiitake" mushroom (Tokushima)
"Anago" fish (Kanazawa-Hakkei, Tokyo-Bay)

Norimaki

As you like it

Tamago-yaki

Fish soup

Wines

Guy Larmandier Cramant Grand Cru Blanc de Blancs Brut
Wolf Blass Gold Label Chardonnay 2011
Planeta Chardonnay 2012
Corton Grand Cru, Domaine Bonneau du Martray 1985
Buehler Cabernet Sauvignon Napa 2008

Host
Hiroschi Kitamura

Chef
Mamoru Sugiyama