

MAY 4 2009



MASTER CHEF  
TADASHI AKAIKE  
ARTISAN SAKEMAKER  
MASA SHIROKI

- RECEPTION** TAKUMI BLOSSOM COCKTAIL | SEGURA VIUDAS ARIA BRUT CAVA, SPAIN
- HASSUN** UNAGI SHINJO | fresh water eel  
MOZUKU SU | fine seaweed with rice vinaigrette  
SAWAGANI | fresh water small crab deep fried  
YAKI HAMAGURI | baked clam with motoyaki sauce  
SHIRA AE | spring bamboo and konnyaku in creamy tofu sauce  
2008 MIL PIEDRAS VIOGNIER, COLLE DI BOASI, ARGENTINA
- WAN-MONO** EBI SHINJO NO YUZU ZOE | prawn with yuzu in dashi soup
- MUSHI-MONO** HIYASHI CHAWAN MUSHI | cold steamed egg with dashi soup - lily bulb, ginko nuts, prawn, shiitake, nameko mushroom  
TOSHIMORI – BIZEN JUNMAI GINJO PREMIUM SAKÉ
- AGE-MONO** RENKON NO ISOBE AGE | deep fried lotus roots & white fish paste wrapped in nori  
GRANVILLE ISLAND OSAKE – JUNMAI NAMA NIGORI PREMIUM CRAFT SAKÉ
- SASHIMI** THREE KINDS OF SASHIMI | fresh daily special  
MASUKAGAMI SPECIAL JUNMAI PREMIUM SAKÉ
- YAKI-MONO** GINDARA SAIKYO YAKI NO NANOHANA ZOE | bbq black cod marinated in sweet miso & saké with canola spring flower  
WAGYU NO NEGI MAKI & GOMA PANZU AE | kobe beef & green onion wrapped, teriyaki sauce; shabu shabu beef in sesame sauce & ponzu  
GRANVILLE ISLAND OSAKE – JUNMAI NAMA GENSHU PREMIUM CRAFT SAKÉ
- SUSHI** TEMARI SUSHI | chef's special creation  
GRANVILLE ISLAND OSAKE – JUNMAI NAMA PREMIUM CRAFT SAKÉ
- TOME-MONO** SOBA | buckwheat noodle
- DESSERT** CREAM ANMITSU | azuki bean, ice cream in fruits and jelly syrup