

## *Sake Pairing Menu*

### **Amuse Bouche**

| Hon Maguro “Ätama” from Wakayama, Japan |  
| Charcoal “Cornetto” | Myoga |

### **Sashimi**

| Pink Spot Shrimps from Kansai, Japan  
| Avruga Caviar |  
| Bafun Uni from Hokkaido, Japan | Wasabi Zuke |

### **Garden Salada**

| Heirloom Carrots | Green Asparagus | Baby Radish |  
| Feta Cheese | Sundried Tomato |

### **Asian Spices**

| Black Cod from Pacific Coast | Roasted Pumpkins |  
| Curried Leek | Buttered Crumbs |

### **“Risotto”**

| Eryngii Mushroom from Tottori, Japan  
| Black Truffles | Egg Yolk |

### **Daikaku Imo**

| Sweet Potato from Saitama, Japan | Salty Crumble |  
| Sugar Glaze |

**Date : 26<sup>th</sup> September 2017 (Tuesday)**

**Venue : Bōruto**

**Time : 7pm – 930pm**

**Price : \$208++**

**RSVP : Patrick 98486505**

**Max 93629883**

**Angus 98623933**

**Ellice 92720945**

*Join us for 6 different Japanese Tapas pairing with 6 different sake from Niizawa Jozoten, Miyagi. President and Touji Mr. Iwao Niizawa will present an introduction of their sake and include 1 of their super premium sake “Zankyo Super 7” Junmai Daiginjo with 7% polishing ratio to our sake pairing list. Space is limited, so book your spot now!!!!*