

昼食



# A Sake Brewers Dinner

酒夕食

at neighborhood sushi

05.12.2022

featured guests:

**Michiko Tanaka**, Rihaku

**Yuri Honda**, Chiyonosono

**Miho Fujita**, Yuho

**Yuichiro Kawahito**, Kawatsuru

**Kazuhiro Yamada**, Yamada Shoten

**Shunsuke Ozaki**, Tentaka

Neighborhood Sushi is honored to host Komé Collective, a portfolio of expertly crafted Japanese sakes and spirits. Tonight, we are highlighting six of their standout breweries with representatives from each. In addition, we are thrilled to welcome two of the world's foremost sake experts and authors, Monica Samuels and John Gauntner. **Kanpai!**

## featured sake

\* indicates tasting notes



**Tentaka Silent Stream Junmai Daiginjo**

\*soft lime, mint, lychee



**Kawatsuru Crane of Paradise Junmai**

\*grapefruit, grass, salted pineapple



**Yamada Shoten Everlasting Roots Tokubetsu Junmai**

\*melon, orange, clove



**Chiyonosono Shared Promise Junmai**

\*orange blossom, sweet, umami



**Rihaku Dreamy Clouds Tokubetsu Junmai Nigori**

\*chestnut, plum, yuzu



**Yuho Rhythm of the Centuries Kimoto Junmai**

\*chamomile, bergamot, walnut

## dinner menu

### Toro Tartare

wasabi soy, ginger oil

paired with: *Bushido Cocktail*

### 5 Piece Nigiri

sea bream, fluke, tasmanian trout, bay scallop, japanese sea bass

paired with: *Tentaka Silent Stream Junmai Daiginjo*

### Hamachi Sashimi

passionfruit, yukari

paired with: *Kawatsuru Crane of Paradise Junmai*

### Black Tea Braised Pork Belly

Asian pear, sunchoke soy

paired with: *Yamada Shoten Everlasting Roots Tokubetsu Junmai*

### Maki Roll

seared tuna, mushroom duxelles, jalapeño, fried onion, teriyaki

paired with: *Chiyonosono Shared Promise Junmai*

### Tempura Trio

**Oyster** cubanelle ponzu, yuzu kosho, scallion

**Octopus** black garlic ponzu

**Pepper Kakiage** tentsuyu, daikon ginger

paired with: *Rihaku Dreamy Clouds Tokubetsu Junmai Nigori*

### Surprise Dessert

paired with: *Yuho Rhythm of the Centuries Kimoto Junmai*

OH  
FOR  
GOODNESS  
SAKE

酒