



CHEF'S DEGUSTATION

IZUMIBASHI SAKE PAIRING DINNER

KING CRAB CROQUETTE

King Crab | Panko | Yuzukosho | Potato

TONBO SPARKLING

HAMACHI

Hamachi | Gallager oyster | Miso espuma | Perilla flowers

IZUMIBASHI JUNMAI GINJO AOMEGUMI - COLD

FOIE GRAS

Foie gras | Cherry compote | Brioche

IZUMIBASHI JUNMAI GINJO AOMEGUMI - WARM

DUO LAMB

Lamb Belly | Lamb Rack | Celeriac Puree | Au Jus

IZUMIBASHI KIMOTO JUNMAI SHINRIKI - WARM

CHOCOLATE

Chocolate ganache | Burnt marshmallow | Vanilla ice-cream

IZUMIBASHI JUNMAI DAIGINJO TONBO

