

THE ART OF KAISEKI WITH THE WINES FROM TOMI NO OKA

Date : 17 May 2017, Wednesday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Kaiseki Yoshiyuki | 583 Orchard Road, Forum The Shopping Mall, B1-39,
Singapore 238884
Dress Code : Smart Casual
Price : S\$ 310.40++ (Payment by MasterCard)
S\$ 388.00++ (Other payment modes)

Menu

Chef's Choice of Canapés

和歌

Sakizuke 「先付」

Daitokujifu Shira ae (Gluten and Muscat Grapes with Tofu Sesame Sauce)

和歌

Suimono 「吸物」

Suzuki (Japanese Seabass in Clear Soup)

和歌

Tsukuri 「造り」

Karei
Maguro

和歌

Yakimono 「焼物」

Grilled Akou (Rockfish)

和歌

Shizakana 「強肴」

Roasted Omi Wagyu

和歌

Takiawase 「焚き合せ」

Tofu Yam Ball with Crabmeat Sauce

和歌

Agemono 「あげもの」

Uni and Nasu Tempura (Sea Urchin and Eggplant)

和歌

Shokuji [食事]

Steamed Sakura Ebi Rice in Cedar Wood Box



Mizugashi [水菓子]

Japanese Fruits, Sweets and Matcha

The 1872 Clipper Tea

Featured Wines

Tomi No Oka, Japan Premium Koshu
Tomi No Oka, Japan Premium Muscat Bailey A
Tomi No Oka, Japan Premium Shinshu Chardonnay
Tomi No Oka, Japan Premium Shiojiri Muscat Bailey A
Tomi No Oka, Tomi White
Tomi No Oka, Tomi Red

*Menu details accurate as at 17 April 2017 & subject to changes