

**TRADITIONAL EDOMAE DINNER
FEATURING YAMAZAKI WHISKIES**

Date : 2 May 2017, Tuesday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Shoukouwa | #02-02A One Fullerton, 1 Fullerton Road, Singapore 049213
Dress Code : Smart Casual
Price : S\$ 510.40++ (Payment by MasterCard)
S\$ 638.00++ (Other payment modes)

Menu

Canapés

Edamame Kakiage
Simmered Tuna with Soy Sauce

Suntory The Premium Malts

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Appetizer

"Jyunsai" Water shield with Vinegar Sauce

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Sashimi

Mako Karei (Flounder)
Torigai (Japanese Cockle)
Saba (Mackerel)

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Cooked Dish

Grilled Abalone with Liver & Fatty Tuna
Crab Cream Croquette
"Wakatakeni" Simmered Bamboo Shoot and Seaweed

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Sushi

Shako (Mantis Shrimp)
Nodoguro (Black Throat Sea Perch)
Katsuo (Smoked Bonito)
Ika (Squid)
Maguro 3 Kinds (Tuna)
Uni (Sea Urchin)
Makiebi (Tiger Prawn)
Maki Sushi (Roll Sushi)
Kodonburi (Salmon Roe & Sea Urchin Sushi Bowl)

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Miso Soup
Japanese Omelette



Fruits

The 1872 Clipper Tea

Featured Whiskies

Yamazaki Distiller's Reserve

Yamazaki 12

Yamazaki 18

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