

A TRADITIONAL SUSHI DINNER WITH AUCHENTOSHAN

Date : 23 May 2018, Wednesday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : Sushi Mieda | 60 Collyer Quay, Level 10 OUE Tower, Singapore 049322
Dress Code : Smart Casual
Price : \$298.50++ (Citi Ultima/Prestige Cardmembers)
\$318.40++ (Citi Credit Cardmembers)
\$398.00++ (Other payment modes)

Reception

Canapés

Deep-fried Homemade Prawn Cake
Tofu marinated with White Miso

Auchentoshan 12 Years Old

Menu

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Assorted Seasonal Appetiser

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Seasonal Assorted Sashimi

Amberjack
Spanish Mackerel
Japanese Whelk
Japanese Heart Clam

Auchentoshan 18 Years Old

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Seasonal Cold Dish

Edamame puree with White Shrimp topped with Sea Urchin
Japanese Abalone, Dried Sea Cucumber with Clear Seaweed Jelly

Auchentoshan 18 Years Old

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Seasonal Hot Dish

Deep-fried Belfish in Sweet Vinegar Raddish Sauce

Auchentoshan Three Wood

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Assorted Sushi

Japanese Whiting | Akami | Chutoro | Ootoro | Smoked Kinmedai | Kuruma Ebi | Anago
Signature Ikura and Uni Rice Bowl
Miso Soup

Auchentoshan 21 Years Old



Dessert

Assorted Japanese Fresh Fruits

*Menu and pairing details accurate as at 30 April 2018 & subject to changes