AKANE

Akane x Asabiraki
Sake Pairing Dinner

Menu

【First Course / Second Course】

Sake Accompaniments

Aburi Milt and Prawn with Seasonal Garnish

Herring Roe on Kelp and Greens in Dashi Broth

Crispy Fried Ebi-imo (Taro) with Yuzu Miso

Nagoya Cochin Chicken Tri-Flavor Steamed Terrine
with Yuzu-Kosho Sauce and Fresh Black Peppar

Char-grilled Conger Eel with Camembert Cheese

Cured Yellowtail Ham
with Senmaizuke and Candied Kumquat

【Third Course】

Australian Wagyu Roast Beef
Served with seasonal vegetables infused with savory chicken broth

【Meal】

Selection of 5 pcs Sushi, Miso Soup

Dessert

Menu is subject to change based on ingredient availability.

ASABIRAKI

Asabiraki

Asabiraki - a historic sake brewery in Morioka, Iwate Prefecture. Crafted from the pristine spring waters of a selected hundred-best water source and the legendary techniques of Nanbu Toji (master brewers of northern Japan), it offers a clean, crisp palate perfectly balanced with rich umami and a sharp finish.

Junmai Daiginjo "Gin Ginga Jikomi"

Junmai Ginjo White Label

Junmai Yellow Label

White Style "White Koji Brewing"

Black Style "Black Koji Brewing"

【JAS Exclusive Special Sale】

The Pinnacle of Asabiraki

Junmai Daiginjo

"Gokujo Kyokusen"

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