

冷
麵

SIPS & SUSHI

乾
類

A Japanese Wine Pairing Dinner

FIRST COURSE

Miso Soup

Tofu, Seaweed, Scallion

 **Fritz Haag, Riesling, Estate, Mosel, Germany**

SUSHI COURSE

Spicy Tuna Tartare, Soy Cured Salmon Sashimi, Tiger Roll

Wonton Crisp, Wasabi, Ponzu, Pickled Ginger

 **Tozai Typhoon Futsu Sake**

PALATE CLEANSER

Lemon Ginger Granita

MAIN COURSE

Traditional Beef Ramen Bowl

*Shaved Prime Ribeye, Soy Mirin Broth, Scallions, Carrots,
Bok Choy, Asian Chili, Noodles, Cilantro, Red Pepper, Crispy Wontons*

 **Lemelson Vineyards, Pinot Noir, Thea's Selection, Willamette Valley, Oregon**

DESSERT

Lychee Mousse

Coconut Sponge, Honey Roasted Pineapple, Macerated Strawberries

 **Dr. Loosen Mosel Riesling Erdener Treppchen Kabinett**