

# *Sake & Washoku Pairing*

*at Tako Grill*

*Wednesday, July 1, 2009*

## **Plum Cocktail for Aperitif**



### **Nanohana & Karashi**

菜の花のからしあえ

*Young Aburana and Mustard is a Classic Japanese Springtime Appetizer*

**Sake: Nigori (Course Filtered)**



### **Ama-Ebi Sashimi**

甘海老刺身

*Sweet Shrimp from the Pacific Coast Prepared Rare for a Nice Cool Taste*

**Sake: Nama-zake (Draft)**



### **Bonito & Mozzarella**

かつお酒盗（しゅとう）とモッツァレラ

*The Stomach of the Bonito Fish Served with Mozzarella*

**Sake: Junmai Ginjo (Superior)**



### **Shishamo Nanbanzuke**

ししゃも南蛮漬

*Refreshing Pickled Fried Smelt is Perfect for a Hot Summer Day*

**Sake: Junmai-zake (Excellent)**



### **Beef Ponzu**

牛ポン酢

*Slices of Beef Marinated in Ponzu Sauce*

**Sake: Junmai Ginjo (Superior)**



### **Miso & Sake Kuromutsu**

黒むつの味噌酒漬

*Gnomefish Marinated Overnight in Miso & Sake*

**Sake: Dai Ginjo (Premium)**



### **Fried Soft-Shell Crab with Marmalade Sauce**

ソフトシェルクラブのマーマレード・マリネ

*Fried Chesapeake Bay Soft-Shell Crab with a light Drizzling of Marmalade Sauce*

**Sake: Nigori (Course Filtered)**



### **Dorayaki Shaped like Takoyaki**

どらやき

*Hot Pancake Style Bread Stuffed with Traditional Sweet Red Beans*

**Served with Hot Green Tea**