



A Taste of Ishikawa, Japan
featuring Shinichiro Takagi
15 April 2015

6 APRIL TO 3 MAY 2015

Toast: Daiginoju Shisen (Higashi Shuzou Brewery)

*Thick omelette, doujou grilled in sweet soy sauce,
temari sushi, kinjisou, hime carrots, kuruma shrimp,
yurine, yamamomo, roast duck, hikuchiko
Served on Yamanaka lacquerware
Paired with Daiginjo Chikuha (Kazuma Shuzou Brewery)*

*Stewed dish: Shrimp dumpling, yubeshi
Served on Kanazawa lacquerware
Paired with Junmai Daiginjo Kaga Tonbi-blue (Fukumitsuya
Brewery)*

*Sashimi dish: Bluefin tuna, red snapper, sea urchin, medley
of vegetables
Served on Yamanaka lacquerware
Paired with Junmaishu Kaga Tsuru (Yachiya Shuzou Brewery)*

*Palate cleanserv Taikaramushi
Paired with Junmai Daiginjo Genshin (Sougen Shuzou
Brewery)*

*Grilled dish Nodoguro yuanyaki-style with ishiri
yuanyaki / is a grilled dish marinated with mirin, sake and
shoyu
Served on a long Kutani porcelain plate
Paired with Junmai Daiginjo Manzairaku Hakusan (Kobori
Shuzou Brewery)*

*Jibuni Stew: Sudarefu (wheat gluten), taro, spinach,
carrot, wasabi, wagyu beef, shiitake
Paired with Yamahai Junmai Daiginjo Tengumai (Shata
Shuzou Brewery)*

*Rice dish: Steamed sushi rice from the rice terraces of
Noto with seasonal vegetables
Served in a lidded Kutani porcelain bowl
Paired with Junmai Daiginjo Judaimei (Hashimoto Shuzou
Brewery)*

*Dessert: Shoyu ice-cream, famous Ishikawa confectionary ,
Kaga boucha*

EPICUREAN DELIGHTS
14 to 25 April 2015

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