



# TANAKA SHUZO SAKE PAIRING

22 OCTOBER (TUESDAY) 7:00 PM

**\$98++ (TANOKE+ MEMBER)**  
**\$108++ (NON-MEMBER)**

## EVENT PARTNERS



MALT & WINE ASIA

## AUTUMN KATSOU TATAKI

Bonito. Honey Ponzu. Ikura

Paired with

Tanaka Shuzo Tokubetsu Junmai Shu Chateau Shirasagi 65



## FOIE GRAS DAIKON

Foie Gras Teriyaki. Oden Daikon. Shironegi

Paired with

Tanaka Shuzojo Kimoto Junmai Ginjo Shirasagi no Shiro



## CHOICE OF ONE MAIN COURSE

*Served with rice & onsen egg*

SANCHOKU WAGYU STRIPLOIN 100G

A4 OHMI WAGYU RIBEYE 100G (add \$38)

A5 KYUSHU WAGYU TENDERLOIN 100G (add \$48)

NZ BABY LAMB TENDERLOIN (add \$5)

Fried Garlic. Apple Curry Sauce

SPICY MISO TORI MOMO

Chicken Thigh. Honey Miso Glaze. Layu Shironegi

GINDARA HOBAYAKI

Black Cod. White Miso Marinade. Sweet Miso

Paired with

Tanaka Shuzo Junmai Daiginjo Shiradagi No Shiro Sengoku no

Arcadia Kuroda Kanbei (for Wagyu & Lamb) or

Tanaka Shuzo Daiginjo Shirasagi no Shiro 37 (for Chicken & Fish)



S'MORES TARTLET

Dark Chocolate. Raspberry Reduction. Vanilla Ice Cream

Paired with

Mars Iwai Traditional Blended Whisky

Discounts, other vouchers and/or privileges are not applicable.  
The menu is available for dinner only and is subject to seasonal changes.  
Prices are subject to service charge & prevailing government taxes.