

Wine & Food Pairing

2014年7月1日～31日

“Wa,” created exclusively for Japanese cuisine by a world-class winery, JACOB’S CREEK. Experience the harmonious balance of “Wa” and the fusion of Japanese and French cuisine.

marriage_1

<Appetizer>

**Sake Seasoned Red Sea Bream
with Salad**

【wheat・soy bean】

<White Wine>

JACOB’S CREEK “WA” White

It is being said that JACOB’S CREEK Wa White and sashimi are a good match.

Enjoy the harmonious balance of the wine and simply prepared red sea bream



marriage_2

<Fish>

**Grilled Fish of the Day Miso Cream Sauce
with Shekwasha**

【egg・milk・wheat・soy bean】

<Sparkling Wine>

JACOB’S CREEK Sparkling Rose

Experience the marriage of the texture of grilled fish and bubbles in the sparkling wine and the shekwasha scent and citrus aroma of the wine.



marriage_3

<Meat>

**Roasted Okinawa Kibimaru Pork
in Banyuls Wine and Yuzu Pepper Sauce**

【milk】

<Red Wine>

JACOB’S CREEK “WA” Red

Taste the harmony between Kibimaru pork and the well-balanced wine with gentle tannins, acidity, and sweetness with the accent flavor of Yuzu pepper sauce



With Bread and Your Choice of Organic Coffee or Tea.

¥6,000

Items in parentheses might affect those with various allergies and, or sensitivities to foods. Please ask our service staff for more information.

Unless specifically noticed otherwise, all the rice used for our menu is domestic.

※Menus vary everyday. Please ask our service staff about ingredients.

We will inform you in advance when changing origins and, or varieties of ingredients. Please do not hesitate to ask us if you have any concern.

All prices are inclusive of a 8% consumption tax and a 10% service charge.