



Canapés

Cucumber Salad
Sour Plum Sauce

Champagne – Louis Roederer Brut

First Course

Yuba, Edamame, Moromi Miso

Sake – Tokoyama, "Jozan: Chokara" Junmai Daiginjo, Gohyakumangoku, Fukui

Second Course

Assorted Vegetarian Sushi and Maki

Sake – Niseko, "Green" Junmai Ginjo, Suisei, Hokkaido

Main Course

Zero Meat Broccolini, Sweet Potato, Sansho Sauce

Red Wine – Cabernet Sauvignon Blend – Château de Fonbel, Grand Cru

Dessert

Japanese Fruit Platter

Sweet Wine – Passito di Pantelleria, Cantine Pellegrino

Green Tea

Petits Fours