



The 72nd Sake Dinner
When BJOERN meets Ichishima
at Twenty Six by Liberty

Uni Rice Panna Cotta / Smoked Eel
 かれん 純米酒

Oyster White Soy / Seaweeds Pesto
 秀松

Octopus Tomato / Szechuan Spice
 夢 純米酒

King Crab Eggolk / Miso / Ginger
 夢 純米大吟釀

Langoutine Blak Garlic / Chili
 王紋 大吟釀

Scallops Asparagus / Apple / Horseradish
 市島 吟の慶 大吟釀

Duck Pink Pepper / Grapes
 市島 本釀造

Kobe Beef Bruned Wakame / Fermented Cucumber / Mustard
 王紋 秘蔵古酒吟釀原酒

Churros Rum / Raisins
 かれん 純米梅酒

Chocolate Plum / Cherries
 かれん 純米梅酒

Date: June 21st, 2016
 Time: 19:00
 Venue: Twenty Six, 26/F, 11 Stanley Street, Central
 Member: \$1,480 Non-member: \$1,780



日本清酒文化交流會
 SAKE CULTURE EXCHANGE ASSOCIATION

