



Winemaker's Dinner

*Chef Takanashi Special Menu paired with Occi Gabi wine
September 2020 Edition*

Menu

Bacchus Sparkling

Appetizer

*Maguro and Avocado jelly
w Japanese Vichyssoise*

Sashimi

Tuna • Botan shrimp • Amberjack

Chardonnay 2017

Grilled

*Roasted Shiraoi beef
w cold jelly sauce, autumn vegetable*

Pinot Noir 2016

Steamed

*Chawanmushi of Kitajima stewed pork
and Inkanomezame potato*

Pinot Noir 2018

Meal

6 piece Sushi w white wine flavoured rice

Acolon 2017

Bowl

Snow crab soup

Dessert

Yokan/Strawberry Macha Jelly

Coffee, Tea