



# *Winemaker's Dinner*

*Chef Kazuro Takanashi's Menu paired with Occi Gabi wine*

*September 2021 Edition – Shrimp & Scallop Theme*

## *Menu*

### *Kerner Sparkling*

#### *Welcome food*

*Scallop terrine / Hokkai shrimp pickles with yolk*

#### *Appetizer*

*Fresh Spring Roll – Hokkai shrimp, scallop, cream cheese  
w/ sea urchin in jelly*

***Musukateller 2020***

#### *Sashimi*

*Fat greenling Kobujime (curing w/kombu kelp)  
Botan shrimp / Scallop*

***Chardonnay 2018***

#### *Grilled Dish*

*Grilled soft-dried Kinki fish*

***Pinot Noir 2019***

#### *Hot dish*

*Seafood w/ koji hot pot*

***Acolon 2018***

#### *Rice*

*White wine vinegar rice / sushi 5 pieces / shrimp tempura roll*

#### *Soup*

*White shellfish soup*

#### *Dessert*

*Red melon w/ wine jelly*

*Coffee or Tea*