

Celebrating World Sake Day

featuring

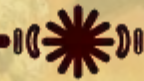
ORYOKI DINNER

Thursday, October 1, 2020

With Guest Harvey Hilbert, Buddhist Priest
and Kristen Breshears, Certified Sake Professional (WSET Level 3 Award)

\$79 per person

6:45 Reception/7:00 Dinner



Sitting on the cushion with incense

Small pond big world

Crudo of tuna, aquatic herbs, bamboo rice, succulents
Paired with Kawatsura Crane of Paradise

Fruit orchards meeting the edge of the spring

Breast of duck, fruit from the orchards, roasted nuts, the soil beneath
the trees, the roots beneath the soil
Paired with Yamada Shoten Everlasting Roots

Alone in the woods with breath

Smoked and sous vide wild boar, autumn leaves, autumn spices, wild
mushrooms, sauce of the forest
Paired with Yuho Eternal Embers

Chocolate buddha walks through three bowls

Paired with Daimon Road to Osaka