



JBrewhouse.com
Your Online Japanese Liquor House

Crudo & Sake Tasting Menu

CRUDO

Tilefish

Tangerine Infused Olive Oil /
Crushed Almonds

Pink Snapper

Shaved Salted Duck Egg /
Candied Tomato Bits

Hachinohe Shuzo: Jyokuu (Daiginjo)

Fruity, floral aroma. Smooth and well balanced taste.

International Wine Challenge (IWC) Silver Award Winner (2013)

Geo Duck

Flash-Grilled / Fresh Coconut /
Pickled Chilies

Baby Tiger Shrimp

Preserved Lemon / Arugula /
Green Chilies / Crostini

Kikusui Karakuchi (Honjozo)

Smooth, crisp dry finish.

Cobia

Cured Fennel / Tonnato Sauce

Horse Mackerel

Lardo Wrapped / Black Olive Aioli

Bunraku Houjun (Junmai)

Sharp and complex taste. Delicate acidity and rich taste of rice harmonize beautifully.

International Wine Challenge (IWC) Silver Award Winner (2010)

PASTA

Spaghetini, Bottarga & Razor Clams

Orange Zest / Garlic / Chili / "00" Breadcrumbs

Watanabe Shuzojo Nechi (Junmai Ginjo)

Tagliolini, Roasted Abalone Ragu

Oyster Mushrooms / Fennel Pollen / Anchovy Cream

Hikami Shuzo Nanakanba (Tokubetsu Junmai)

Clean, little sweet, spicy and well balanced taste.

International Wine Challenge (IWC) Silver Award Winner (2010)

MAINS

Hamachi al Cartoccio, Sicilian Style

Green Olives / Capers / Local Peppers / Saffron / Italian Butter

Kasamitsuru Yamahai 25

Full bodied and smooth with a sweet yet explosive taste.

DESSERT

Panna Cotta

Fresh Berry Jam / Pink Peppercorns / Lemon Zest

Bunraku Nashi No Sake (Pear Liqueur)

Harmonizes the fresh seasonal pear flavor with the richness of junmai sake.

\$588 per person

* Crudo subject to market availability