

16
NOV

SUSHI MIEDA
&
TAMANEGIYA

A SPECIAL DINNER BY
CHEF NOBUMASA MIEDA &
CHEF KEISUKE OHNO
AT SUSHI MIEDA

CHEF
NOBUMASA
MIEDA

SUSHI
MIEDA

CHEF
KEISUKE
OHNO

MENU

\$350++ PER PERSON
ADDITIONAL \$50++ FOR SAKE PAIRING

SEASONAL APPETISER

- Japanese King Crab
- Fresh Lotus Stem wrapped in Fresh Soy Bean and Pickled Chrysanthemum with Vinegar Jelly and Shiso infused oil

~ Hakurakusei Junmai Daiginjyo

SEASONAL SASHIMI

- Japanese Rockfish and Barfin Flounder with Seasonal Vegetables

~ Hakurakusei Junmai Ginjyo

EGG, SEA URCHIN & TRUFFLE

- Caramelised Onion Chawanmushi with Sea Urchin and freshly-shaved Black Truffle

WAGYU & ABALONE

- A5 Miyazaki Wagyu Fillet with Vegetable Miso and Garlic Soy Sauce topped with Crispy Potato
- Smoked Hokkaido Abalone topped with Caviar

~ Hakurakusei Junmai Tokubetsu

SUSHI & RICE BOWL

- 5 Pieces of Assorted Seasonal Sushi
- Signature Salmon Roe & Sea Urchin Rice Bowl

~ Hakurakusei Tojo Akitsu Yamada Nishiki

DESSERT

- Japanese Coconut Ice-cream, Matcha Ice-cream, Azuki Red Beans, English Tea Jelly, Homemade Mochi and Cornflake

~ Hakurakusei Yoghurt Sake



16 November 2018, 7pm at
TONG LÈ PRIVATE DINING
OUE Tower, Level 10
60 Collyer Quay
Singapore 049322

Limited Seats Available,
Make Your Reservation Now at (+65) 8425 7835 or (+65) 6634 3233