



East meets West at Pialligo Estate

Friday 27th May 2016

Choice of Yoshikubo matched sake or Yamanashi matched wines available

Arrival

Persimmon, sake and lime

Edamame and lotus

Amuse Bouche

Mirin sake scallops with mustard oil and bottarga

Cured duck, preserved melon and nori

Toro tataki, shiso soy – *By masterchef Mamoru Aizawa*

Soup

Miso soup, foie gras, tenkasu and togarashi

Mains to share

Barramundi, Tasmanian sea urchin - *By masterchef Mamoru Aizawa*

Sukiyaki wagyu, shitake and ponzu joyu

Mirin marinated slow cooked beef, mushrooms and soy citrus sauce

Gomoku meshi

Steamed rice with autumn flavours

Desserts

Yuzu ice-cream, green tea, kurogoma, kinkan

Lemon and sumo mandarin ice-cream, green tea soil, black sesame and preserved kumquat

Menu subject to seasonal changes