



## **SAKE SUPPER CLUB**

*2 Sake Samurai*

*4 Award-winning Sake*

*1 Evening at The Aubrey, London*

### **Aperitif**

A surprise sparkling sake



### **Tsuchida Craft 12**

#### **Sakizuke Haru**

Sanshu: Hamachi Tataki / Tako Nuta / Ikura Oroshi

*Trio of Hamachi Tataki / Octopus, Miso, Vinegar /*

*Salmon Roe, Daikon, Ponzu*



### **Tsuchida Kimoto**

#### **Kombu-Cured Lobster Tempura**

Dashi Broth & Kinome Sauce

*Dashi Broth, Sansho Leaf, Miso Pesto*



### **Tsuchida Te To Te**

#### **Tokyo Sukiyaki Onsentamago**

A5 Wagyu & Onsen Tamago, Yakimeshi

*Tokyo Style; Brushed With Wagyu Fat.*

*Egg, Japanese Fried Rice*



### **Tsuchida 99**

#### **Haru Tsuchi**

*Dark Chocolate Mousse, Hazelnut, Chocolate Glaze,*

*Cacao Nib Crust, Cacao Caviar, Sake & Rhubarb*



### **Digestif**

A Sake Cocktail

by Pietro Rizzo, Bar Director, The Aubrey, London

*Where available, our ingredients are from  
sustainable sources and ethical farms*





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*2 Sake Samurai*

*4 Award-winning Sake*

*1 Evening at The Aubrey, London*

### **Aperitif**

A surprise sparkling sake



### **Tsuchida Craft 12**

#### **Sakizuke Haru**

Sanshu : Tomato Gomaae / Miso Nasu / Nameko Oroshi  
*Trio of Tomato, Spinach, Sesame / Miso, Fried Aubergine /  
Mushroom, Daikon, Ponzu*



### **Tsuchida Kimoto**

#### **Nihon no Kinoko Tempura**

Maitake & Kinome Sauce  
*Japanese Mushrooms, Sansho Leaf, Miso Pesto*



### **Tsuchida Te To Te**

#### **Yasai Sukiyaki**

Assorted Vegetables, Tofu, Yakimeshi  
*Assorted Vegetables, Tofu, Japanese Fried Rice*



### **Tsuchida 99**

#### **Haru Tsuchi**

*Dark Chocolate Mousse, Hazelnut, Chocolate Glaze,  
Cacao Nib Crust, Cacao Caviar, Sake & Rhubarb*



### **Digestif**

A Sake Cocktail

by Pietro Rizzo, Bar Director, The Aubrey, London

### *Vegetarian Menu*

*Where available, our ingredients are from  
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