

Mondiale at Masaki's May 2nd 2010

First Course

OCEAN BEER

Nakauchi Yukke (Blue Fin Tuna)
with Asian pear & Quail egg

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Japanese Scallops & Canadian Sweet Shrimp cocktail
with Kiwi citrus

Second Course

OYSTER STOUT

Oyster garlic Ahijo with Hama Hama oyster and
Oyster Mushroom tempura with Blue cheese

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Kumamoto Oyster shooter

Third Course

WAKATAKE ONIKOROSHI SAKE

Saudi Arabian Magic Shrimp with *Uni miso Yaki*

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Sake Steamed Clams

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Ankimo Karashi Sumiso

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Wasabi Zuke

Fourth Course

ARIZONA STRONGHOLD DAYDEN DRY ROSE 2009

Gen Saba (Gen Mackerel)

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Ma Aji (Horse Mackerel)

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Hirame (Halibut)

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Kanpachi (Amber Jack)

