



# CURATE



Glazed Hokkaido Scallop/  
Sauerkraut consommé/ Pork  
Terrine/ Parsley Oil



John' Sparkling Sake, Keigetsu  
(Winner of the IWC Sparkling  
Sake Trophy 2016)

Binchotan-grilled Hokkaido scallop glazed with malt, topped with pork terrine, and served with braised sauerkraut consommé and parsley emulsion. The sparkling sake to pair has mellow fruity notes and lively bubbles to complement the scallops and greens.



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Pan-seared Pike Perch/  
Smoked Beurre Blanc/  
Le Puy Lentils



Tatenokawa Junmai  
Daiginjo Seiryu Sake

Pan-seared, crispy-skinned pike perch on a smoked beurre blanc sauce with Le Puy lentils.  
The light, transparent sake has a fruity and vivacious palate with a hint of acidity,  
followed by a gentle smooth finish.