

YOSHI Restaurant &
Tawaraya Singapore
jointly present,

A KAISEKI & DASSAI SAKE PAIRING DINNER

Friday & Saturday, 14 & 15 June 2019
7pm - 10pm

9 meticulously curated courses
prepared with specially selected
Dassai and paired with more
Dassai! Indulge in an enriching
night of Dassai sake and Kyoto
Kaiseki fine dining!

Reservations / Enquiries:
8188-0900 or email at
info@yoshirestaurant.com



9-course Dassai Menu

Sakizuke 「先付」 生湯葉と雲丹

Fresh Bean Curd Skin served with a Dashi Reduction
cooked with Dassai 45, topped with Uni
Paired with: Dassai 45 Junmai Daiginjyo

Kobachi 「小鉢 卓」 蒸し鮑 毛ガニ

Hairy Crab with Yam Stem & Abalone from Chiba
topped with Dassai 45 Vinegar Jelly
Paired with: Dassai 45 Junmai Daiginjyo

Suimono 「吸物」 金目鯛 焼霜仕立て

Charcoal-grilled Splendid Alfonsino from Kochi
in Kyoto-style Clear Soup simmered with Dassai 23
Paired with: Dassai 23 Junmai Daiginjyo

Tsukuri 「造り」

鮪 山口県 萩 | 鯛 昆布締め | のどぐろ
Hagi Maguro from Yamaguchi, Flounder
marinated with Seaweed & Vinegar,
Grilled Blackthroat Seaperch. *Served on the side -*
Plum Sake Sauce & Dassai 23 Soy Sauce Foam
Paired with: Dassai 23 Junmai Daiginjyo

Yakimono 「焼物」

かます幽庵焼き
Charcoal-grilled Barracuda from Kyushu
marinated with Dassai Togai
Paired with: Dassai Togai Junmai Daiginjyo

Takiawase 「煮合」

鯛 若さ蒸し
Sea Bream from Yamaguchi
steamed in Dassai 50 & Seaweed
Paired with: Dassai 50 Junmai Daiginjyo

Nabemono 「鍋物」

宮崎和牛 小鍋
Miyazaki Wagyu Beef Mini Hot Pot with Dassai 39 broth
Paired with: Dassai 39 Junmai Daiginjyo

Oshokuji 「御食事処」

イクラと雲丹のばらちらし
Seasonal Sashimi marinated in Dassai 39, served on Rice,
topped with Uni & Ikura
Paired with: Dassai 39 Junmai Daiginjyo

Dessert

小豆ごま豆腐
Homemade Red Bean & Sesame Bean Curd infused with
the Sparkling version of Dassai 50 Nigori
Paired with: Dassai 50 Nigori Sparkling Junmai Daiginjyo

388++ per person