

SUSHI

pairing with CA wines

1. Deep-fried white shrimp with butterbur bud flavored salt
2. White shrimp cured with Kombu (kelp) Toyama shrimp
3. Blue cheese steamed egg custard
4. Firefly squid marinated with vinegar miso sauce
served with wild vegetables
5. Hand roll with filefish and its liver sauce
6. Scattered sushi with sea urchin
salmon roe and crab
7. Grilled tilefish scale with starchy sauce
karasumi flavored
8. Straw grilled tuna, Tuna sushi
9. Black cardinal fish with butterbur bud flavored miso
magnolia leaf scent
10. Bigfin reef squid, Gizzard shad
Toyama specialty trout sushi
11. Somen noodles in Kabusu broth*
*Kabusu broth is a hearty fisherman's soup from Himi, Toyama,
traditionally made with the day's catch
12. Red vinegar koji cheesecake (salt)
Red vinegar ice cream

