



IPPOH TEMPURA BAR  
SINGAPORE

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SAWAHIME  
TOCHIGI JAPAN

***A Gastronomical Evening with  
Chef Masaru Seki (Ginza Ippoh)  
&  
Master Brewer Hiroshi Inoue (Sawahime)  
23<sup>rd</sup> March 2019***

**Amuse**

*Konbu cured Hirame Sashimi  
Maguro and Cream Cheese marinated with Soy, Avocado and Wasabi  
Sawahime Shimotsuke Junmai Daiginjo*

**First Course Tempura**

*1 Live Prawn, 2 Seafood, 2 Vegetables  
Sawahime Junmai Ginjo Premium*

**Cold Chawanmushi**

*With Sea Urchin and Kaviari Kristal Caviar  
Sawahime Junmai Ginjo Premium*

**Second Course Tempura**

*1 Live Prawn with Shiso Leaf, 2 Seafood, 1 Vegetable  
Sawahime Yamahai Junmai*

**Tsukemono Sushi**

*Served with Miso Soup  
Sawahime Daiginjo*

**Dessert**

*Matcha Ice Cream Monaka with Japanese Bean Paste  
Japanese Strawberry  
Sawahime Junmai Gold*