



Ty Ku Sake Reception & Dinner
March 15, 2010

Reception 4:00pm – 6:00pm
Loft Bar

Featuring Ty Ku Soju & Ty Ku Asian Citrus Liqueur Cocktails

Also featuring some of Finn & Porter's Finest Sushi

Sea Dragon roll

Tuna, macadamia nut, Serrano & tobiko roll, topped w/green apple & shiso pesto

Ankimo Crunch

Monkfish liver, crispy rice, soy paper & lime gastrique

Watermelon Escolar

Smoked Escolar, won ton skin, prosciutto, tobiko & balsamic reduction

Dinner 6:00pm – 8:00pm
\$35 Per Person

1st course

Wagyu Beef Strip Loin Carpaccio
crispy Asian salad, miso scallion aioli

Ty Ku Super Premium Junmai Ginjo Sake

2nd course

Sake marinated steamed Japanese Seabass "Mero"
shitake mushrooms, scallions, ginger, cilantro, taro root puree,
snow peas, carrots with a soy broth

Ty Ku Ultra Premium Sake

Dessert

Honeydew Sorbet
rice pudding dumpling, caramelized citrus, sake gastrique

Ty Ku Premium Soju