



Arizona Culinary Institute Wine Tasting Flight School
A Taste of Japan
Thursday September 28, 2017

Menu

Amuse Bouche

Fried Shishito Pepper and Sriracha Mayo

1st course

Tuna, Scallions, Miatake Mushrooms, Eggplant, Shiso, Lemon Grass Rain Water

Cherry Blossom Aperitif

2nd course

Tempura Shrimp, Green Beans, Lotus Root, Sweet Potato, Tentsuyu

3rd course

Asahi Super Dry Japanese Lager

Shoyu Ramen, Miso Cured Egg, Nori, Chili Oil

4th course

Soju Ginger Lychee Drop

Wasabi Ribs, Burdock Root, Bok Choy Kimuchi, Cashew Soybean Gastrique

Shimizu-No-Mai Junmai Ginjo Sake 'Pure Dawn'

5th course

Cotton Cheesecake, Matcha KitKat, Ginger Ice Cream

Hot Green Tea

\$55

Tax and Gratuity Included

Presented By Chef James West, Samantha Evans, James Baker
and the Student of Arizona Culinary Institute