



## Abe's Kitchen Counter

Tuesday, February 28, 2017

### RED BEET MOUSSE

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### YUBA CAVIAR

*raw yuba tofu skin from Kyoto with hackleback caviar  
and ponzu citrus soy sauce*

*KANSANSUI junmai daiginjo (Fukuoka)*

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### UNI TOAST

*raw sea urchin from Hokkaido*

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### SAYORI SALAD

*raw sayori halfbeak from Ibaraki with ume plum dressing*

*MASUMI NANAGO junmai daiginjo (Nagano)*

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### HOTATE TO TRUFFLE

*raw scallop from Hokkaido and Perigord black truffle  
with yuzu sauce*

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### SAKURAMASU SASHIMI

*raw cherry trout from Hokkaido with truffle soy sauce*

*TATEYAMA junmai ginjo (Toyama)*

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### KINMEDAI NODOGURO NIGIRI SUSHI

*golden eye snapper and black throat sea perch from Chiba*

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### TAIRAGAI ISOBE YAKI

*grilled pen shell clam with butter soy  
wrapped in nori seaweed*

*KIKUSUI HIYAOROSHI junmai ginjo nama (Niigata)*

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### SHIRAUO TO HOTARU IKA

*Japanese ice fish from Mie and firefly squid from Hyogo  
in dashi egg*

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### UNI ICE CREAM

*made with Hokkaido sea urchin*

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### TARABA KANI CHAWANMUSHI

*steamed egg custard with king crab from Hokkaido*

*WATARI BUNE junmai ginjo (Ibaraki)*

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### WAGYU

*filet of A5 grade Miyazaki beef  
with Rokusuke salt and fresh wasabi*

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### WAGYU GOHAN

*rice with A5 grade Miyazaki striploin*

*JOKIGEN junmai daiginjo kimoto (Yamagata)*

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### MATCHA WHITE CHOCOLATE FONDUE

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### MATCHA CREPE

*with red bean and matcha green tea cream*

*RED MAPLE aged junmai ginjo nama (Hiroshima)*