



### NAKAMORI × IZUMI SAKE

IZUMI is a brand name of a sake which is the first local sake brewery. A unique offering is its freshly pressed, unpasteurized and unfiltered sake. This special style is currently not available anywhere in Ontario or the eastern seaboard.

## New Year's Eve Sake Tasting Menu

### Wild Trillium NAKAMORI Special blend

Junmai, Unpasteurized, 15.5% Alc

Chef Nobu's collaboration sake with IZUMI. Great Sweetness from koji doesn't fade away even after warm it up, but get more nutty flavor.

### Nama-Nama NAKAMORI Special edition

Junmai, Unpasteurized, 15.0% Alc

Prominent pear and sugary tropical fruit notes balanced with a healthy dose of fresh acidity. Light, fruit forward, slightly sweet, easy drinking sake

### Nigori

Junmai, Pasteurized, 15.0% Alc

A 'cloudy' sake made from coarse filtered mash and finished sake. Luscious body, sweetness of unfermented koji, and a slight sourness.

### Three Kinds Appetizer

Seafood Ceviche Tacos

Kumato Caprese

Wasabi Tempura Prawn

### Sushi

7nigiri

maki Roll

(Choose from Tuna, Salmon or Cucumber)

### NIKUJAGA

Soy-Braised shorts ribs with mashed potato, glazed carrots

## TOSHIKOSHI SOBA

Duck buckwheat Noodle Soup with Scallions, Watercress

year-crossing buckwheat noodle, is Japanese traditional noodle bowl dish eaten on New Year's Eve. This custom lets go of hardship of the year because buckwheat noodles are easily cut while eating.

## Dessert

### NOBU's Signature SAKE-KASU Cake

IZUMI fermented sake, soy milk, maple sugar cake with taro ice cream