



The International Wine & Food Society

Founder: André L. Simon C.B.E.

DARUMA

MENU

Aperitif – Villiera Tradition Rose Brut (MCC)

or

Choya Umeshu (Japanese plum liquer)

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### **Starter**

#### **Tendon Tempura**

TEMPURA PRAWN, WHITE FISH & VEGETABLES WITH A SPECIAL SAUCE,  
SERVED WITH MISO SOUP

*Kirin Beer and Warm Sake may be ordered with the above*

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Sushi Course & Demonstration

A SELECTION OF SASHIMI, NIGIRI, MAKI & CALIFORNIA ROLL

2007 Overgaauw Sauvignon Blanc

and

2008 De Grendel Sauvignon Blanc will accompany the above

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### **Teppan-Yaki Demonstration on Hibachi Grill**

BEEF FILLET WITH STIR-FRIED VEGETABLES PREPARED BY THE TEPPAN-  
YAKI CHEF ON THE GRILL

*2006 Hartenberg Merlot*

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Dessert

CHOICE OF SORBET A LA MODE OR GREEN TEA ICECREAM

2001 Nuy Muscadel (Nederburg Auction 2008)

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**Japanese Green Tea or Blended Filter Coffee**