



izanami 波

蛙
目
山
葵
Frog Eyes Wasabi

Joto Sake & Frog Eye Wasabi Dinner

Izanami at Ten Thousand Waves

Chef: David Padberg

February 27, 2016

Honjitsu no Otoshi with Wasabi Salt

Golden Beet, Kumquat & Endive Salad

Pistachio Wasabi Leaf Pesto

Chikurin junmai ginjo, Okayama Prefecture





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Snow Crab & Asparagus, Cucumber Wasabi Cream
Curled Radishes & Wasabi Tobiko
Joto daiginjo, Hiroshima Prefecture



Tempura Moriawase
Steelhead Trout & Avocado Musubi Rolled in Wasabi Leaf
Fresh Wasabi grated on shark skin
Yuki No Bousha junmai ginjo, Akita Prefecture





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Miso Cured Black Cod
Shiokoji Sunchoke Puree and Pickled Wasabi Stems
Shichi Honryari junmai, Shiga Prefecture





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Frog Eyes Wasabi

Wagyu Beef with Yellowfoot Mushrooms
Wasabi Butter and a puree of Wasabi Leaves
Watari Bune 55 junmai ginjo, Ibaraki Prefecture



Wasabi Dessert!

