

SUSHI TOKIWA x CHUCK FURUYA
THE ART OF PAIRING
WINE TASTING NIGHT
09.08.2025

Starter

- ❖ Shijimi Osumashi

Clear soup with Shijimi clams, rich in liver-supporting ornithine.

No wine pairing.

First Pairing

Braunewell Scheurebe Feinherb “Unser Täglich”

- ❖ Scallop with Mountain Yam, Okra & Tomato Jelly
- ❖ Kombu-marinated White Fish
 - ❖ Uni (Sea Urchin)
- ❖ Fish, Muscat, Cheese & Tofu
- ❖ Hawaiian Shrimp

Second Pairing

Prost Riesling Feinherb “Mosel”

- ❖ Balsamic-Marinated Tuna
 - ❖ Toro (Fatty Tuna)
 - ❖ Torotaku Roll

Third Pairing

Birichino Malvasia Bianca

- ❖ Salted Squid
- ❖ Seared Mackerel
- ❖ Anago (Sea Eel)



Final Pairing

Alex Foillard Beaujolais Villages

- ❖ Seared Wagyu Beef

Last Dish

- ❖ Tamago Yaki
- Traditional sweet omelet

