

WAKUDA

Sato Wine Dinner, 6th Oct 2025

Yuba

*Fresh Bean Curd Skin from Kyoto
with Hokkaido Sea Urchin, Oscietra Caviar*

*2022 Sato | La Ferme de Sato, Chardonnay
“Le Chant du Vent”*

2022 Sato | La Ferme de Sato, Chenin Blanc “Schisteux”

Tempura

Angel Prawn, Kisu Fish, Maitake Mushroom

2023 Sato | Pinot Gris “L’Atypique”

Classic Saikyo Yaki

*Grilled Patagonian Toothfish
Marinated in Original Saikyo Miso from Kyoto*

2022 Sato | La Ferme de Sato, Cabernet Franc “Sous Bois”

Grilled Lamb

Myoga, Black Pepper Sauce

2022 Sato | La Ferme de Sato, Pinot Noir “Sur Les Nuages”

2022 Sato | La Ferme de Sato, Pinot Noir “Les Violettes”

Millefeuille

Caramelised Chocolate, Banana Miso, Filo Pastry