

WINE VS SAKE CHALLENGE!!!



WEDNESDAY SEPTEMBER 23 2026 • FEATURING EXECUTIVE CHEF KIKO RODRIGUEZ

ROUND ONE WINE

frederic lambert cremant de jura brut blanc NV sustainable/practicing organic. 100% chardonnay. hand harvested. super fine effervescence, aromas of white flowers.

ROUND TWO WINE

luc povlain chenonceaux sauvignon blanc 2025 intensively aromatic, revealing aromas of white flowers, ripe fruits, citrus & exotic fruits. full-bodied, round & powerful, with a long & delicious finish

ROUND THREE WINE

pascale rion delhaultal 1er cru nuits-saint-georges "aux vignerondes" AOC bourgogne 2022 100% pinot noir. committed to responsible, sustainable farming, they carefully manage the vineyard to respect the land & enhance the unique qualities of the "aux vignerondes climat".

ROUND FOUR WINE

marine descombe fleurie AOC beaujolais 2024. fleurie, one of the cru beaujolais is well-known for pink granite soil which imparts elegant perfumes to the wine of lilac, violet & gooseberry. supple & silky. 100% gamay. hand harvested.

ROUND ONE

ahi tuna carpaccio
fried capers, lemon zest, extra virgin olive oil, chives, shaved aged pecorino romano

ROUND TWO

grilled melon salad
cantaloupe + honeydew, whipped burrata, arugula, cucumber, shiso, black mission fig vinaigrette, crushed peanuts

ROUND THREE

a5 wagyu tartare tacos
morgan ranch wagyu ny strip loin, shallots, cornichons, chives, light shoyu mustard emulsion, black caviar, shaved fresh truffle, edible gold, rice paper taco shell

ROUND FOUR

kurobuta pork belly
mexican spices & apple cider-shoyu braised pork belly, sweet potato mousseline, black fig-miso mole negro, shaved onions

FINAL ROUND

tiny bite to finish the match:
sesame cheesecake
sesame crust, ricotta cheese, black sesame mousse, blackberries

VOTE & ANNOUNCE THE WINNERS!

ROUND ONE SAKE

abekan karakuchi junmai ginjo delicately aromatic with soft notes of white flower, green apple & pear. crisp & dry. gentle sweetness from the rice lingers on the finish, adding depth to its clean, transparent profile.

ROUND TWO SAKE

hirotogawa junmai nigori nama delicate white peach aroma & a smooth, rich texture, with effervescent bubbles that create a luxurious, sweet flavor with a crisp acidity.

ROUND THREE SAKE

yamagata masamune sake mirai junmai ginjo brewed with sake mirai, a rare rice developed by takagi shuzo, of juuyondai fame. this seasonal sake draws out vibrant, juicy character, balanced sweetness & refined acidity.

ROUND FOUR SAKE

mitobe omachi junmai ginjo the first creation of toji mitobe after returning to his family's brewery, this is a heartfelt tribute to his passion for omachi rice. expressive & rich, delicate aromas of pear, lychee & steamed rice lead into a smooth, full-bodied palate with earthy umami & a dry, peppery finish.

