

inspirations of japan

wine ovation dinner

by chef ron de guzman

wines presented by sky cameron

tuesday, march 31, 2026

amuse bouche

TRUFFLED CORN TEMPURA

soy reduction, togarashi

vin el cep 'kila cava' brut
penedes, spain nv

i. first

SASHIMI

bristol bay scallop. ahi, shiso leaf, wasabi 'paint',
smoked shoyu gelee. radish

selbach oster 'kabinett'
riesling
mosel, germany 2023

ii. second

UNAGI 'RICE BOWL'

kombucha risotto, tsukemono, enoki mushroom,
kabayaki sauce, scallion foam

wakaebisu 'ninja'
tokubetsu junmai
mie, japan

iii. third

GYUKATSU

panko breaded fried marinated new york steak,
wasabi ponzu maui onion 'oroshi, waiialua farms
egg hollandaise, grilled musubi

ramirez de la piscina rioja reserva
tempranillo
rioja, spain 2020

bodegas vatan 'triton' tinta de toro
tempranillo
toro, spain 2022

iv. dessert

by pastry chef cainan sabey

HOJICHA MILK TEA CAKE

okinawan sugar crumble, sesame tuile,
japanese 'neapolitan' layers of matcha, kinako milk
chocolate, strawberry sakura ice cream



dinner - 75

wine pairing - 45