

CELEBRATE  
THE JOY  
OF  
KAISEKI  
CUISINE



SIX COURSES MENU BY  
ANDREW SPURGIN  
KATSUYA FUKUSHIMA  
AZUKI SUSHI

MENU PAIRED BY  
SAKE MASTER TOSHIO UENO & SACHIKO MIYAGI  
(MUTUAL TRADING CO., INC. )  
JULIE BATH (SAKE TENGOKU)

Sakizuke - Catalina Island Sea Urchin |  
Nori Ash . Yuzu Kosho . Ponzu

Suimono - Baja Venus Clams | Smoked  
Dashi . Matsutake Mushroom . Mitsuba

Mukozuke - Omakase Sashimi | Umi Masu .  
Shima Aji . Toro

Takiawase - "Meat & Potato" Inspired by the  
Manga Oshinbo | Potato Cooked in Butter .  
Dashi . Miyazaki Beef

Gohan - Ochazuke | Salmon Koshihikari  
Rice . Trout Roe . Quail Egg . Tōkyō Onions .  
Kizami Nori . Green Tea Dashi

Mizumono - Hōjicha Almond Cake |  
Persimmon Crème Brûlée . Sesame Tuile

AZUKI SUSHI

2321 5TH AVENUE  
SAN DIEGO, CALIFORNIA

WWW.SANDIEGOWINECLASSIC.COM/EVENT/KAISEKI-  
THE-SOUL-OF-JAPANESE-CUISINE/

SAN DIEGO BAY  
WINE + FOOD  
FESTIVAL

ANDREW SPURGIN~  
*Bespoke event styling & menu design*

MUTUAL TRADING



酒天国  
SAKE TENGOKU