

ATLANTIC CITY COUNTRY CLUB
PRESENTS

SAKE

DINNER

FRIDAY, JANUARY 24 | 6PM



COLD STARTER

YELLOWTAIL PEPPER | cucumber

LOCAL OYSTER | shiso

WAGYU TATAKI | onion ponzu

HOT STARTER

CHICKEN KARAAGE | yuzu

SHISHITO | lemon

WAGYU GYOZA | sesame

FROM THE SEA

BIG EYE TUNA TARTARE | wasabi, lotus

ASSORTED SKEWERS

PORK BELLY | sweet soy

CHICKEN THIGH | scallion

ERINGI MUSHROOM | nori butter

EGGPLANT | miso

FROM THE LAND

WAGYU RIBEYE | sea salt, togarashi, steamed rice,
pickled plum, spicy cucumbers

DESSERT

KINAKO CUSTARD | green tea, anko