Kodawari Sake Education

"Bringing the Universe of the Rice Brew from Japan to You"

Sip, Savour, Indulge

SAKE MASTERCLASS DINNER

29TH FEBRUARY THURSDAY 2024

MODU BAR & KITCHEN

Join me a culinary adventure with Premium Sake!

3 -course Dinner with Sake

Salmon ceviche, charred corn, lime, sesame, sriracha, cherry tomato.

Imanishiki Tokubetsu Junmai | tokubestu Junmai | 59%| Nagano

Angus Sirloin coffee caramel glaze, garlic confit, pomme rosti.

Takesuzume | Kimoto Junmai |Yamadanishiki | 70% }Gifu

Pannacotta, earl grey, brown sugar, tapioca boba pearls, chocolate soil.

Imanishiki Honjozo| Nagano | 70%

$179 PER PERSON

LIMITED SEATINGS