



# cherry blossom festival

1 - 30 september 2013



#sakecherryblossom  
sakerestaurant.com.au



## cherry blossom events

bookings essential

### ***Masterclass with Shaun Presland***

6:30pm Thursday 12 September, \$120pp

Join Executive Chef Shaun Presland with Chef Hyunchul Kim for an intimate cookery class demonstrating; yosee nabe, tuna avocado salad & our signature jalapeño salmon.

### ***FEAST Magazine Readers Dinner***

6:30pm Wednesday 18 September, \$99pp

Enjoy our Cherry Blossom menu hosted by Shaun Presland in the heart of our dining room.

### ***Nikka Whisky Masterclass***

6:30pm Wednesday 25 September, \$45pp

Featuring the newly released trio of Nikka From the Barrel, 'Miyagikyo' 12yo Single Malt & 'Yoichi' 15yo Single Malt. Served with matching canapés.

## book early

[reservations@sakerestaurant.com.au](mailto:reservations@sakerestaurant.com.au)

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we're offering you the chance  
to win dinner for two\*

to enter, upload an instagram photo  
of saké & tag us @sakerestaurant or  
#sakecherryblossom or, leave a tag on our  
cherry blossom tree with your email address

\* visit [sakerestaurant.com.au](http://sakerestaurant.com.au) for details

## **cherry blossom bento** \$45pp

available at lunchtime only

miso grilled ocean perch, sashimi & sakura shari sushi, seared beef tenderloin salad, prawn & corn tempura kakiage & miso soup

## **cherry blossom desserts**

### **sakura custard cream & strawberry tart** \$12

Sakura custard cream, fresh cream and strawberries in a sweet tart crust.

### **cherry blossom ice-cream** \$8

Fragrant cherry blossom flowers and leaves fuse with fresh raspberries in this unique ice cream.

### **sakura mont blanc** \$15

strings of sakura infused white bean cream and custard cream top a delicate soft sponge cake

## **nikka whisky flights** \$32pp

**3x 20ml tasters each of:**

Nikka From The Barrel

Nikka 'Miyagikyo' 12yo Single Malt

Nikka 'Yoichi' 15yo Single Malt



## cherry blossom cocktails

### **sakura royale** \$16

kozaemon honjozo ginjo sake, sakura blossom essence, muddled strawberries

### **kakusa reta kiri** (hidden mist) \$19

nikka 12yo whisky, yuzu juice & bookers bitters

### **satori** (enlightenment) \$18

bombay sapphire, chartreuse, crème de cassis served over ice with a scorched rosemary

### **shizukesa** (tranquility) \$19

bombay sapphire, st germaine, vanilla syrup & yuzu

### **hagakure** (hidden in the leaves) \$17

lavender infused gin, ginger syrup, cucumber & lavender

### **senbo** (envy) \$19

tantakatan, shochu & sakura, double strained into martini coupe. served with wasabi peas

## exclusive sakura sake

a 'special' junmai type sake with a faint milky tinge from the ori (sake lees), brewed specially for our spring celebration. perfect for sipping with friends under the cherry blossoms.

60ml glass: \$9.5 / 250ml carafe: \$35

500ml carafe: \$69 / 720ml bottle: \$95

*ask about our cherry blossom sake flight*

