

The 3rd Fundraising Event for JCCA-AMERICA

“Shoujin-Rouri” from the Temples of Japan

Amuse

Turnip Rikyu Soup

broiled Turnip in dashi broth, white sesame seeds, yuzu

[Shin – “Heart” Junmai Ginjo Sake](#)

[Kawashima Sake Brewery, Shiga prefecture, Japan](#)

First course

Soybean and Konbu Salad with Lemon-Miso Dressing

soybeans and chopped konbu (seaweed) with miso, vinegar, lemon juice

[Sasaichi – “One Bamboo Leave”, Junmai Sake](#)

[Sasaichi Sake Brewery, Yamanashi prefecture, Japan](#)

Second course

Steamed Kabocha and Tofu

pumpkin stuffed with tofu and mixed vegetables

[Yatsushika – “Happy Deer”, Tokubetsu Junmai Sake](#)

[Yatsushika Sake Brewery, Ohita prefecture, Japan](#)

Third course

Scattered Vegetable Sushi

sushi rice mixed with cooked vegetables, koyatofu, shiitake, edamame, lotus
root etc.

[Japanese Tea](#)

Dessert

Soymilk Jelly

agar-agar, soymilk, fruits sauce

[Ume Kanon – “Sound of Plum Blossoms”, Plum Sake](#)

[Asabiraki, Iwate, Japan](#)