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IPPIN  
JAPANESE DINING

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*Aki Sake Celebration Dinner*



Join us at IPPIN Japanese Dining on 20 March 2025 for an unforgettable Sake Pairing Night, in collaboration with Melissa Mills, one of Australia's leading sake educators. This exclusive evening will feature 6-7 premium sake selections expertly paired with a specially curated 7-course menu.

Let Melissa guide you through the delicate art of sake appreciation, enhancing each dish crafted by our talented chefs with the perfect pour. Immerse yourself in an evening of authentic Japanese flavors and refined pairings in a truly unique dining experience.

Seats are limited – reserve your spot now for this special event!

# AKI SAKE CELEBRATION DINNER

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## 6-7 Sake Pairing Experience

Spicy Edamame  
*w/ garlic & ginger*

Sashimi  
*6pcs catch of the day*

Tako karaage  
*w/ wasabi salt*

Assorted Skewers  
*w/ popcorn sauce*

Australian Wagyu Sirloin MB4+ **(GFO)**  
*w/ miso butter, onion shallots sauces, pickle*

Omakase Nigiri Sushi  
*chef selected nigiri*

Shrimp Mazegohan  
*Japanese-style mixed rice*

Omakase Dessert  
*mystery dessert*