

Blue Pagoda

OMAKASE SAKE PAIRING

Chef's Selection- 5 Course Pairing Experience

1st Pairing · Opening Appetizers

ABE SHUZO · JUNMAI GINJO

Fruity and juicy with refreshing acidity, layered umami, and a crisp, clean finish. Designed to awaken the palate and enhance delicate seafood flavors.

2nd Pairing · Light White Fish

KAZE NO MORI “AKITSUHO 507”

Creamy texture with natural effervescence, balanced by bright acidity and elegant depth. Complements refined white fish with lift, freshness, and subtle complexity.

3rd Pairing · Smoked Course

HOUOUBIDEN “SAKE MIRAI” · JUNMAI DAIGINJO

Fresh and smooth with a gentle creaminess and a clean, lingering finish. Balances smoky aromas while highlighting natural sweetness and umami.

4th Pairing · Bluefin Tuna Progression

TATENOKAWA “KYURYU” · STREAM RED

Lush tropical fruit notes, silky umami, and vibrant acidity with a razor-clean finish. Elevates the richness and depth of premium bluefin tuna.

5th Pairing · Wagyu & Chef's Warm Course

HAKKAISAN · SNOW AGED 3 YEARS · JUNMAI DAIGINJO

Smooth and refined with aged umami, gentle sweetness, and a long, savory finish. Perfectly