

# MAKOTO

DUMOL WINE DINNER  
DECEMBER 10 TH, 2024

## CANAPÉS

CHARDONNAY, DUMOL 'WESTER REACH,'  
RUSSIAN RIVER VALLEY, CA 2022

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HAMACHI CRISPY RICE  
*caviar, yuzu kosho*

WAGYU SHORT RIB  
*white truffle, chili sesame ponzu*

TRUFFLE SALMON  
*crystallized soy, citrus*

## ZENSAI

*anago, honey-miso foie gras, cucumber, sanbaizu*

## FIRST COURSE

CHENIN BLANC, DUMOL, SONOMA COAST, CA 2022

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LIVE SCALLOP CRUDO  
*aji amarillo, soy salt, shiso*

WAGYU TARTARE  
*bone marrow, chili miso, caviar*

SUIMONO  
*smoked nodoguro dashi, matsutake, menegi, yuzu*

## SECOND COURSE

CHARDONNAY, DUMOL 'CHLOE,'  
RUSSIAN RIVER VALLEY, CA 2021

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SUSHI MORIAWASE  
*o-toro zuke, mirugai, japanese uni,  
nodoguro, aji bozushi*

## THIRD COURSE

PINOT NOIR, DUMOL, 'RYAN,'  
RUSSIAN RIVER VALLEY, CA 2021

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MISO SEABASS  
*crispy kale, ume miso*

KING CRAB KAMAMESHI  
*shiso butter, white truffle*

## FOURTH COURSE

CABERNET SAUVIGNON, DUMOL,  
'MONTECILLO VINEYARD – MOON MOUNTAIN,'  
SONOMA COUNTY, CA 2021

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A5 MIYAZAKI SUKIYAKI  
*enaki, tofu, shishito, jidori egg, winter truffle*

CRISPY BRUSSEL SPROUTS  
*kimchi, lime*

## DESSERT

JUNMAI DAIGINJO, MAKOTO PRIVATE LABEL

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KABOCHA CRÈME BRULEE  
*okinawan brown sugar*