



Presents a Winemaker Dinner with  
***BALLETTO WINERY***

Join us  
Wednesday ~ April 16<sup>th</sup> ~ 6:30  
\$65.00 a person

**TWO MENUS TO CHOOSE FROM**

**SUSHI MENU**

Starters

Miso Soup, Poki Salad-raw,  
Marinated Tuna-served with  
organic baby spinach

2006 Balletto Estate Pinot Gris

2<sup>nd</sup> Course

Martini Prawns

2005 Balletto Estate Chardonnay

3<sup>rd</sup> Course

Nigiri-2 pieces, Sashimi-3 pieces,  
(chef's choice of fresh fish)

2006 Balletto Estate Pinot Noir

4<sup>th</sup> Course

Rainbow Roll-1/2 roll (crab & avocado  
inside & selected fresh fish on top),  
Sebastopol Roll-1/2 roll (shrimp  
tempura,  
raw tuna, crab, avocado inside & on  
top)

2005 Balletto Estate Zinfandel

Lastly

Mochi-1 piece served with fresh fruit

2006 Balletto Estate Gewurztraminer

**KITCHEN MENU**

Starters

Miso Soup, House Salad with organic  
greens & ginger dressing, Shumai  
(steamed shrimp dumplings)

2006 Balletto Estate Pinot Gris

2<sup>nd</sup> Course

Martini Prawns

2005 Balletto Estate Chardonnay

3<sup>rd</sup> Course

Grilled Lamb Chop with chinese cabbage

2006 Balletto Estate Pinot Noir

4<sup>th</sup> Course

Teriyaki Chicken & Tempura (includes 2  
pieces of shrimp & assorted vegetables  
such as yam, green bean, carrots,  
zucchini or broccoli)

2005 Balletto Estate Zinfandel

Lastly

Mochi-1 piece served with fresh fruit

2006 Balletto Estate Gewurztraminer

Please CALL Sushi Tōzai for reservations 824.9886

[www.sushitozai.com](http://www.sushitozai.com)