

# BEERADISE

*Sushiology paired with Rubicon Brewing Company and Karl Strauss Brewing Company*

## MIKUNI FAIR OAKS



### *Sunday, March 1st*

2:00–4:00 PM • Age 21 & Up

30 People, Family-Style

\$95 + tax per person

### *Special Speakers*

*Kotaro Arai* - Mikuni Owner/Master Chef

*Glynn Phillips* - Rubicon Owner

*Chris Cramer* - Karl Strauss CEO & Co-Founder

Mikuni Fair Oaks is partnering with local Rubicon Brewing Company and San Diego-based Karl Strauss Brewing Company to pair with food in our interactive sushi class.

#### **Reservations:**

[www.MikuniSushi.com/online-store](http://www.MikuniSushi.com/online-store)

### *Menu*

#### **Appetizers**

Freaky edamame and BBQ White Tuna

#### **1st Course**

Guests will make a Michi Roll

*Panko shrimp, crab mix, avocado, seared tuna, sauce, masago, and onion.*

#### **2nd Course**

Black & White

*With fresh salmon, salsa, and wasabi truffle. Illegal long beans.*

#### **3rd Course**

Guests will make a soft shell crab Zig Zag

Handroll

*Fried soft shell crab in spicy avocado blend, masago, and onion.*

#### **4th Course**

Guests will make an Innovation Roll

*Taro will prepare the ingredients and guests will decide how to assemble and what to put in their creation. Plus, Chicken Karaage from the kitchen.*

#### **5th Course**

Xango Cheesecake



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