

FOUR-COURSE DINNER & SAKÉ TASTING

to The **Victor**
belong the spoils

獺祭
DASSAI

blue note
SAKÉ

DASSAI DINNER

THE ART OF UMAMI: DASSAI BEYOND BORDERS

WED | MARCH 18TH | 6:30PM | \$139 ++

WITH GUEST HOST PATRICK ELLIS | SAKÉ SAMURAI

An Evening of Rare Craft

Join us for an exceptional Dassai Sake Dinner hosted by Patrick Ellis 酒サムライ (Saké Samurai), The evening begins with a refined canapé reception, setting the tone for a four course menu thoughtfully designed to highlight the elegance, precision, and purity of Dassai's world renowned sakes. Expect an intimate, educational, and beautifully paced experience celebrating craftsmanship, culture, and the artistry of sake at its highest level.

BOOK NOW

VIEW MENU

LIMITED SEATING AVAILABLE

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FEATURING A

RARE OFFERING

DASSAI 23 CENTRIFUGE

Among the lineup is an absolute jewel, a Dassai expression seldom poured, presented alongside expertly crafted dishes that allow each pairing to shine.

Dassai first introduced the centrifuge machine into Japan's saké industry in 2000. Pressure-free extraction through a centrifugal separator yields extraordinary refined transparency and delicacy. It represents Dassai's unending pursuit for better saké.



SPECIAL GUESTS

We are pleased to welcome special guests from Dassai including Mr. Takenari Yamamori, Dassi Manager International Business, and Mr. Yamane, Director of Dassai.

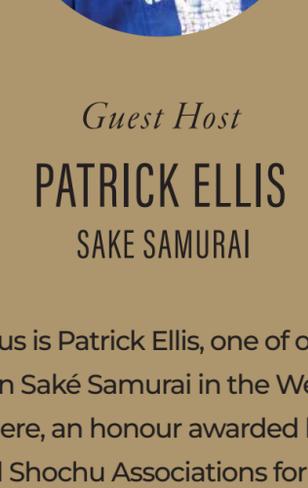
MR. TAKENARI YAMAMORI

Dassi Manager

International Business

MR. YAMANE

Director of Dassai



Guest Host

PATRICK ELLIS

SAKÉ SAMURAI

Joining us is Patrick Ellis, one of only a few dozen Saké Samurai in the Western Hemisphere, an honour awarded by Japan's Saké and Shochu Associations for his role in promoting Japanese culture abroad.

Patrick's love of saké began while studying in Tokyo in the 1980s. In 1996, he founded Blue Note Saké, now Canada's leading importer, having introduced nearly three million bottles to the country. His mission? A bottle of saké in every Canadian fridge.

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CANAPÉS

FRENCH TOAST

salt spring island camembert, honey comb

FANNY BAY OYSTER

fresh shucked, cantaloupe granite

PAIRING (3oz)
Dassai Sparkling

FIRST

FOIE GRAS TORCHON (N)

pistachios, apricot marmalade, toasted brioche

PAIRING (3oz)
Junmai Dai Ginjo | Dassai 39

SECOND

BLUEFIN TUNA CRUDO

cured olive, basil seed, blood orange

PAIRING (3oz)
Junmai Dai Ginjo | **Dassai 23 Centrifuge**

MAIN

BEEF "BRACIOLE"

USDA prime Omaha striploin, prosciutto di parma, slow stewed San Marzano tomato, black truffle whipped potatoes

PAIRING (3oz)
Junmai Dai Ginjo | Dassai 45

DESSERT

WHIPPED PANNA COTTA (N)

poached pears, almond vanilla crumble

PAIRING (3oz)
Nigori | Dassai 45

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(N) CONTAINS NUTS

TICKETS

An elevated sake dinner featuring Dassai's most coveted pours, crafted dishes, and insight from the brewery's leadership.

TO RESERVE

Call: 778-370-8600

WHERE

The Victor, Parq Vancouver

Level 6, 39 Smithe Street