



LITTLE RIVER INN

Hana
Japanese Restaurant 

Dungeness Crab & Sake Dinner

Friday, January 27, 2012
Abalone Room 6:30 PM

125 per person
(tax and gratuity not included)

Six Course Dinner
Prepared by Chef
Marc Dym, Little River Inn

Sake Pairings by
Sake Sommelier
Stuart Morris, Hana Japanese

Humboldt Bay Kumamoto Oysters
broiled with crab and
wasabi tobiko mauonnaise
Dewazakura Dewa San San Junmai Ginjo

Tomato Consomme
with crab and beef micro greens
Wakatake Onikoroshi Junmai Ginjo

Crab Poke Salad
with shaved fennel, mango,
and yuzu vinaigrette
Jozen Mizuno Gotoshi Junmai Ginjo

Local Petrale Sole
stuffed with
Dungeness crab fingerling potato hash
over cauliflower puree and meyer lemon oil
Sato No Homare Junmai Ginjo

Pork Belly / Chawanmushi
sake braised and seared Kurobuta pork
with crab & shiitake mushroom steamed custard
and gomaee sesame spinach
Miyasaka Yamahai Nama 50

Kalamansi Curd Tart
with blackberry sorbet
Jokigen Sweet Dreams Junmai

