

WAKUDA



Lou Dumont.

Wine Dinner

17th November 2025, 7pm

*In the company of
Koji Nakada-san
Winemaker, Founder*

To Start

NV Lou Dumont, Crémant de Bourgogne, Brut

Lobster Toast

with Oscietra Caviar

*2022 Lou Dumont, Bourgogne Blanc En Jarre
"Amphora"*

Yuba

Fresh Bean Curd Skin from Kyoto
with Sea Urchin Mountain Caviar

2021 Lou Dumont, Marsannay Blanc

Classic Saikyo Yaki

Grilled Patagonian Toothfish

Marinated in Original Saikyo Miso from Kyoto
*2020 Koji et Jae Hwa, Bourgogne Pinot Noir
"Vieilles Vignes"*

Charcoal Grilled Ohmi Wagyu

with Seasonal Vegetables

*2022 Lou Dumont, Gevrey-Chambertin (White Label)
2022 Lou Dumont, Morey-Saint-Denis*

Basque Cheesecake

Genmaicha Ice Cream, Kinako Tuile,
Caramel Rice Puff