



JOIA

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## BEHIND THE PASS: HENRIQUE & MASAKI

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*A special evening bringing together Henrique Sá Pessoa  
& Maskai Sugisaki, Executive Chef from SW3 Dinings.*

*Choose wine pairings for £35pp.*

*A welcome glass of Telmont Organic*

### YELLOW TAIL

Sweet potato, seaweed, coriander oil

*Pequenos Rebentos Marcio Lopes, 2022, Vinho Verde, Portugal*

### KOMBU CURED CARABINERO TARTARE

Nori coral tuile, yuzu Amarillo

*Quinta das Bageiras Reserva, 2021, Bairrada Rose, Portugal*

### BACALHAU

Piquillo peppers, Brandade espuma

*Sanha Branco Triangle Wines, 2020, Bairrada, Portugal*

### 'TAKO-MESHI' OCTOPUS

Rice, Honkare dashi broth, sansho peppercorn

*As Sortes Rafael Palacios, 2021, Valdeorras, Spain*

### IBERICO PORK

Sage & Kohi Miso, Aomori hush brown, umami emulsion

*Luna Beberide 2020, Bierzo, Spain*

### TOMATO

Melon, salsa brava

*Horacio Simoes Moscatel Roxo, 2014, Setubal, Portugal*

@HENRIQUESAPESSOA

@MASAKI\_SUGISAKI

