



Founded 1934

FUGU DINNER AT RESTAURANT NIPPON

Dear Members,

Fugu is one of the most celebrated and notorious dishes in Japanese cuisine. As most people know fugu (pufferfish) is poisonous and, of course, there is no antidote. And yes, I did see that episode of the Simpsons. We will be going to Nippon Restaurant to experience a traditional fugu dinner. Tora-fugu (Tiger pufferfish) is considered the best fugu. Nobuyoshi Kuraoka, owner of Nippon Restaurant, is the exclusive importer of Tora-fugu in the United States. In the US, fugu is only prepared by licensed chefs. Nippon Restaurant has been serving fugu since 1989.

The traditional fugu dinner uses all of the pufferfish. Sashimi is made from the meat of the fish, the fins are fried and served in hot sake and the milt (roe) is prized as a great delicacy. Fugu is traditionally served in the winter as the fish pack on some fat and therefore tastes better. The excitement of the dish comes from the tingle you may feel when you dine which comes from trace amounts of poison in the fish. Appropriate wines and sakes will be served with the meal.

Seating for this dinner is extremely limited. If you have any questions about the meal itself, please email me at cankner@mtrdirect.com. This is obviously a special meal and a little off the beaten track for the Society. If you are either curious or adventurous I'd love for you to join us at the dinner. Only a few restaurants in New York, or the US for that matter, can even serve fugu, and all of the fish goes through Nippon Restaurant first.

Please go to www.wfsny.org to make a reservation.

Sincerely,

Chris Ankner
President

Date: Wednesday, Jan 13, 2010
Time: Reception – 6:30pm; Dinner – 7:00pm
Location: Nippon Restaurant, 155 East 52nd St
Dress: Business Attire
Contribution: Members and guests \$400