

NEW YEAR'S EVE 2024

SNACKS

Wagyu Beef Tartare

caviar, yuzu citrus sauce, bottarga 🌱

Kinmedai Sashimi

octopus, charred peppers sauce, citrus foam, dry seaweed ash

FIRST COURSE

King Crab Tempura

lime caviar, yuzu kosho aioli, wasabi

SECOND COURSE

Roasted Branzino

yuzu kosho butter, pickled peppers, capers, steamed vegetables

Smoked Wagyu Tenderloin

nitsuke sauce, sancho-garlic, pickled mygoa, japanese sweet potato, shaved truffle

CAVIAR EXPERIENCE

Yuzu Crème Fraiche, Japanese milk bread rolls

condiments: egg, shallots, chives

1 oz Imperial Osetra 150

DESSERT

Asian Poached Pear

caramelized honey cream, ginger streusel, sake

Chocolate Namelaka

black sesame sponge, chocolate crunch, calamansi curd

🌱 gluten free | 🌿 vegetarian | 🌱 vegan | 🌱 nut-free

*Raw or undercooked consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness: especially if you have certain medical conditions. *There is risk associated with consuming raw oysters*. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oyster fully cooked. If unsure of your risk, consult a physician.

19% service charge will be added to all checks and an additional 2% Culinary service charge added to all food charges. Se agregará un cargo por servicio de 19% a todos los cheques y tambien se agregará un cargo adicional por servicio culinario del 2% a todos los cargos por alimentos. 19% chaj sèvis yo pral ajoute nan tout chèk ak yon chaj sèvis adisyonèl 2% te ajoute nan tout chaj manje.