

NYE 2023

\$95 5 courses

Fri - Sat - Sun

Available for reservation or purchased on arrival

Wine and Sake Pairing \$55

1

Chawan Mushi

Roasted mushroom, smoked trout roe, soy caramel

2

Hamachi Crudo

Kumquat, black garlic, aged ponzu

or

Seasonal Sashimi Salad

\$18 supplement

Chef's selection market fish, mizuna, crispy lotus root, yuzu vinaigrette

3

Lobster and Crab

Kani croquette, smoked dashi, house soy

4

Entree

Choice of One

Roasted Chicken Breast

Truffled chicken consommé, shiitake, winter greens

Poached Halibut

Caramelized miso beurre blanc, garlic chive, ikura, kombu butter

Chef's Selection Nigiri 7pc

Sashimi upgrade \$18

A5 Japanese Wagyu Striploin

\$45 supplement

Miso glazed parsnip, poached pear, caramelized onion mustard, koji jus

5

Dessert

Nama Ko Soft Serve