

NYE MENU

- 1.195 -

SNACKS

OYSTER

Green apple granite, wasabi oil

YAKI ONIGIRI

Wagyu, caviar, chives, nori

SEASONAL VEG

Miso truffle sauce, wasabi salt

[CHAMPAGNE MANDOIS 1. CRU - BLANC DE BLANCS]

1 SERVING

GYOZA WAGYU

Black vinegar, wagyu, spring onions

BLACK COD

Pickled daikon, den miso yuzo

RED CURRY LOBSTER

Caramelized onion, Thai basil, kaffir lime

[DAIMON 35 SAKÉ & RIESLING DOMAINE WEINBACH]

2 SERVING

LOBSTER ROLL

Yuzu kusho mayo, chives

DEVILS CRISPY EBI

Salmon, chilli mayo, teriyaki

WAGYU TATAKI

Wagyu fat, szechuan pepper, chives

TUNA NIGIRI

Smoked soya, wasabi

[SAUVIGNON BLANC, REGIS&SYLVAIN]

3 SERVING

GRILLED WAGYU STRIPLIN

Tamarin sauce, grilled spring onions, mushrooms

BROCCOLINI

Truffle, miso cream

[DIRECTOR'S CUT SONOMA COUNTY CABERNET SAUVIGNON]

4 SERVING

CHOCOLAT MOUSSE

Peach sorbet, fresh berries

[UMESHU, PLUM WINE]

WINE PAIRING AND FILTERED WATER

[SERVED AD LIBITUM DURING DINNER]

- 995 -