



元夕

NEW YEAR'S EVE
IZAKAYA FEAST

\$150 PER PERSON

FIRST

BRUSSELS SPROUTS CHIPS

truffle oil, salt

HANABI

our signature crispy rice with spicy tuna

SECOND

FLUKE KUMQUAT

yuzu vinaigrette

TORO CARPACCIO

osietra caviar, kizami wasabi, truffle soy

THIRD

WHOLE SIZZLING RIBEYE

NIGIRI

**CHU-TORO, SEA BREEM,
SALMON & A5 WAGYU** (2pc each)

SUSHI

TOKUBETSU ROLL

crab, cucumber topped with toro, sea bream,
white truffle pesto, yuzu vinaigrette

BAKED CRAB HAND ROLL

DESSERT

OREO CHEESECAKE



SIPS

BARREL BREAKER 25

macallan 12 double cast, aperol, lemon,
agave, fee foam

THE ORCHID MIST 25

macallan 12 double cast, averna,
sweet vermouth, orange & angustora bitters

SPECIALS

OCEAN CARPACCIO 53

hokkaido scallop topped with uni, ikura, yuzu &
wasabi tobiko, micro cilantro, yuzu vinaigrette

RAINBOW CARPACCIO 60

yellowtail topped with serrano
tuna topped with kizami wasabi
salmon topped with ikura & avocado
all topped with yuzu vinaigrette

AUSTRIAN WAGYU TOMAHAWK 150

served on a hot rock with chimichurri sauce

