



十六

NEW YEAR'S EVE
IZAKAYA
FEAST

\$150 PER PERSON

TO START

BRUSSELS SPROUTS CHIPS
truffle oil, salt

FLUKE KUMQUAT
yuzu vinaigrette

HAMACHI SERRANO
garlic, yuzu ponzu

TORO CARPACCIO
oscietra caviar, kizami wasabi, truffle soy

HANABI
our signature crispy rice with spicy tuna

A-5 JAPANESE WAGYU ISHIYAKI

SUSHI

NIGIRI
chu-toro, sea bream, salmon, wagyu

WHITE LOTUS ROLL
popcorn shrimp tempura, avocado,
asparagus, topped with albacore, crispy
onions, wasabi truffle soy

BAKED CRAB HAND ROLL

DESSERT

CARNIVAL CAKE





NEW YEAR'S EVE SPECIALS

COCKTAIL

BLACK TIE 18

muddled blackberries, limoncello, grey goose,
lemon juice, simple, topped with prosecco

TAI YUZU CARPACCIO 24

yuzu olive oil vinaigrette, black lava sea salt

30-DAY DRY AGED PRIME NEW YORK 75

10oz, yuzu herb butter, cipollini onions

DESSERT

ROKU AFFOGATO 14

vanilla ice cream, brownie bites, fresh berries
topped with espresso

