



初六

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  
SEAFOOD  
TOWER

125

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**1ST TIER**

SASHIMI 2pc each

salmon with fresh truffle & ginger soy sauce

blue fin tuna with nikiri soy, oscietra caviar & gold flakes

kanpachi with sudachi & red yuzu kosho

**2ND TIER**

6 oysters served with red wine vinegar, yuzu honey  
and ponzu sauce

**3RD TIER**

CEVICHE

chef's selection of fish with soy mustard, sriracha ryu,  
topped with shichimi togarashi & avocado, served with  
wonton chips

