



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 SPECIALS

BRANZINO 46
wasabi miso glaze, topped with peppers

SHORT RIB 42
red wine reduction, topped with onions and
mixed mushrooms

HOKKAIDO SCALLOP 36
lychee and snow crab topped with osetra caviar,
yuzu vinaigrette, hawaiian black sea salt

DESSERT

SUSHI ROKU S'MORES 16
graham cracker center, marshmallow cream,
green tea and milk chocolate

