



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

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## 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 52

10oz, yuzu herb butter, cipollini onions

## DESSERT

### ROKU AFFOGATO 14

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

