

NEW YEAR'S EVE

OMAKASE

DECEMBER 31, 2022

150 PER PERSON | 90 SAKE PAIRING

PIN

HAPPY SPOON

*kusshi oyster, uni, ikura, tobiko
ponzu crème fraîche*

ADD GOLDEN OSSETRA CAVIAR 20

• JOZEN MIZUNOGOTOSHI | JUNMAI GINJO •

RYAN

HATCHO MISO SOUP

crab, clam, hon shimeji mushroom

• TAMAGAWA | KIMOTO KOSHU JUNMAI •

GETA

ZENSAI PLATE

*poke, awabi (abalone)
nanban zuke (marinated fried fish)*

• TAMAGAWA | KIMOTO KOSHU JUNMAI •

DARI

TARTAR

*hon maguro (bluefin tuna), sake (king salmon)
hotate (scallop), cucumber, avocado*

• KUROUZAEMON PABU LABEL | DAIGINJO

MENOJI

SCHMITZ RANCH 28 DAY DRY AGED RIB EYE
onion purée, swiss chard, roasted potatoes

A5 MIYAZAKI WAGYU SUPPLEMENT 75

ADD PERIGORD BLACK TRUFFLES 35

• YAMADA SHOTEN | JUNMAI •

RONJI

nigiri

O TORO *torched fatty bluefin tuna*

ZUWAI KAIN *snow crab*

HIRAME *fluke*

SHIMA AJI *striped jack*

UMI MASU *ocean trout*

• TSUJIZENBEI | JUNMAI DAIGINJO •

DEZAATO

TOKI BUTTERSCOTCH PANNA COTTA
chocolate swirls, asian pears