

NEW YEAR'S EVE

OMAKASE

DECEMBER 31, 2023

149 PER PERSON | 85 SAKE PAIRING

TSUKIDASHI

HAPPY SPOON

kusshi oyster, uni, ikura, tobiko
ponzu crème fraîche

ADD GOLDEN OSSETRA CAVIAR 20

• JOZEN MIZUNOGOTOSHI | JUNMAI GINJO •

ZENSAI

BAY SCALLOP CHAWANMUSHI

ossetra caviar, black truffle dashi

• BORN NAMA GENSHU | JUNMAI DAIGINJO •

AGEIMONO

SHRIMP KAKIAGE

sweet potato, burdock root, onion

• KIKUHIME 'KIKU' | FUTSUSHU •

NIGIRI

O-TORO fatty bluefin tuna

MADAI red sea bream

HIRAME flounder

SHIMA AJI striped jack

UMI MASU ocean trout

• KUROUZAEMON | DAIGINJO PABU LABEL •

YAKIMONO

PABU SURF & TURF

28 day dry-aged ribeye & butter-poached maine lobster
miso cauliflower purée, swiss chard, yuzu kosho

A5 MIYAZAKI WAGYU SUPPLEMENT 75

ADD PERIGORD BLACK TRUFFLES 35

• DENSHIN FUYU | HONJOZO •

KAN-MI

TOKI BUTTERSCOTCH PANNA COTTA

chocolate shards, salted caramel

• TAMAGAWA | KIMOTO KOSHU JUNMAI •