

# New Year's Eve omakase

DECEMBER 31, 2023

175 PER PERSON | 90 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 •