

# NEW YEAR'S EVE

150 FOOD | 80 BEVERAGE

#### **TSUKIDASHI**

#### KANPAI

OTORO, IKURA, TOBIKO, PONZU

• THE SAKE ONO COCKTAIL •

#### ZENSAI

SERVED FAMILY STYLE

AHI TUNA POKE
TOBIKO, NEGI, CRISPY WONTON

MISO-CURED YELLOWTAIL

AVOCADO, CRISPY GARLIC, TRUFFLE VINAIGRETTE

#### KAKIAGE

SWEET POTATO, BURDOC ROOT, CARROT ONION, SHITAKE, ENOKI, DASHI BROTH

• JOZEN MIZUNOGOTOSHI | JUNMAI GINJO •

# NIGIRI

SAKE SALMON-WASABI TOBIKO

HAMACHI YELLOWTAIL-MOMIJI, OROSHI DAIKON

HON MAGURO BLUEFIN TUNA-KIZAMI WASABI

UNAGI FRESH WATER EEL-SESAME

• KUROUZAEMON | DAIGINJO PABU LABEL •

#### YAKIMONO

PABU SURF & TURF

AMERICAN WAGYU NEW YORK, BOTAN EBI,
RED MISO BUTTER, KABOCHA SQUASH PUREE

• R. LOPEZ DE HEREDIA, TEMPRANILLO, RIOJA 2011 •

# KAN-MI

PERSIMMON PANNA COTTA

CITRUS LACE, SAKE GELEE



# NEW YEAR'S EVE

SIGNATURE FAVORITES

#### SASHIMI

SMALL 60

CHU-TORO, HIRAME, HOTATE, SAKE-TORO

LARGE 115

CHU-TORO, HAMACHI-TORO, KANPACHI, MADAI, O-TORO, SAKE-TORO, UNI

## MAKIMONO-ROLLS

**GENESIS 28** 

TEMPURA AND EBI SHRIMP, AVOCADO, CUCUMBER WASABI TOBIKO, SPICY MAYO, UNAGI SAUCE

KEN'S 28

SHRIMP TEMPURA, AVOCADO, SPICY TUNA, PINE NUTS

RAINBOW 28

SALMON, TUNA, YELLOWTAIL, AVOCADO SERRANO CHILE, CRISPY ONION

## LUXURY

BURGUNDY BLACK TRUFFLES 30

ADD TO A DISH OF YOUR CHOICE!

CAVIAR CART 50
TABLESIDE CAVIAR BUMP