



NEW YEAR'S EVE OMAKASE 2018

\$175 PER PERSON

1ST COURSE

Nori Tacos with Caviar
jalapeño avocado

2ND COURSE

Santen Mori
Smoked Buri with Wakame Miso
Lobster with Matcha Cream
Tai Rock Salt with Yuzu Lemon

3RD COURSE

Chef's Premium Sushi Selection
kinme dai, toro, uni cup sushi, kani cup sushi, spicy tuna crispy rice

4TH COURSE

Umami King Salmon Kohlrabi Salad
ginger dressing

5TH COURSE

Seared Halibut with White Truffles
roasted peruvian fingerling potatoes, yuzu-tofu foam

6TH COURSE

Mishima Wagyu Matsutake Mushrooms
hearts of palm purée, brown butter port demi glaze

7TH COURSE

Toshikoshi Soba
duck breast, hot buckwheat broth and noodles

8TH COURSE

Passion Fruit Mousse with Shiro Sesame Crunch
sake fruit compote, peach coulis