

NEW YEAR'S EVE MENU

8-COURSE TASTING MENU | \$115

OPTIONAL WINE OR SAKÉ PAIRING | \$60

CAVIAR & CRACKERS

CAVIAR, TAPIOCA, PARSNIP, GOOSEBERRY, CHILI POWDER

SCALLOP CRUDO

BLOOD ORANGE, MARIGOLD, PUFFED QUINOA, HABANERO

STEAMED SNAPPER

RED SNAPPER, SALSA PARIHUELA, PICKLED MYOGA, GARLIC
CHIVE OIL

MADAI CRUDO

JAPANESE SNAPPER, FRESH WASABI, MOUNTAIN ROSE
APPLES, PUFFED WILD RICE, PINK PEPPERCORN, FENNEL

TUNA MAKI

BLUEFIN TUNA, CHIVES, FRESH WASABI, GOLD TOBIKO

DUCK SOBA

DUCK BREAST, NOODLES, JAPANESE GREENS, PICKLED
TURNIPS, HABANERO KOSHO, DASHI

NIGIRI TRIO

KING SALMON, LEAN BLUEFIN TUNA, AMBERJACK

PERUVIAN DONUTS

SWEET POTATO DONUT, SUGAR, SPICED ORANGE SYRUP,
ROASTED PLANTAINS