

New Year's Eve set menu

pacific oyster, soy & bonito vinegar, mignonette

salmon, kingfish, snapper, barley miso, dill, onion, seaweed cracker

chef's selection of sashimi

seared scallop, shiro miso cream, asparagus, tomato confit, salmon roe

king crab tempura, yuzu & pepper kosho mayo

*black cod, saikyo miso, snow pea, carrot, broccolini with truffle yuzu
dressing*

MS 7+ wagyu beef sirloin, amayaki, maldon salt

omakase dessert