



NEW YEAR'S EVE

325 €

Nori Cones with Avocado and Yellowtail Tartare

Cold Edamame Soup

Toro Sashimi with Yuzu Miso and Caviar Truffle

Salmon Wrap with Onion Tofu Sauce and King Crab
served with Salad Dry Miso and Goma Dressing

Chef's Sushi Selection

Langoustine with Bisque Sauce and Sesame Crust

Green Tea Soba with Mushroom Yuzu Clear Soup

Chilean Sea Bass with Caviar
served with Champagne Beurre Blanc

A5 Japanese Wagyu with Truffle Yuzu Sauce
served with Sweet Potato Causa and Fresh Winter Truffle

Chocolate Caramel Slices with Grape Mousse and Wine Ice Cream

New Year's Eve Twelve Grapes

PAIRING

+150 €

Welcome Champagne Cocktail

White Wine: Sancerre Comte Lafond

Red Wine: Martelo Reserva

Sake: Hokusetsu Onigoroshi Junmai 'Devil Killer'

Champagne: Pol Roger Brut Rosé