

SEASONAL OMAKASE

150

CURED SALMON Grilled Unagi Shiayaki, Honey Mustard

KINMEDAI 'GOLDEN EYE' SEA BREAM SASHIMI Ama Jalapeño Fennel Salad

NIGIRI SELECTION

Toro Yuzu Miso Jalapeño Salsa Seabass Tiradito Yellowtail Jalapeño Salmon Karashi Sumiso Sushi Cup

CONFIT CHILEAN SEA BASS Souffle Potatoes

VEAL TERIYAKI Carrot Ginger Puree

MIRIN POACHED NASHI PEAR Discarded Rum Pecan Ice Cream

All prices are inclusive of VAT at the current rate.

A 12.5% discretionary service charge will be added to your bill.

If you have any dietary requirements or food allergies, please inform your server.



NYE OMAKASE 2025

THREE WAYS SASHIMI Tuna Jalapeño Toro Taku Tartar with Caviar O-Toro BBO Yuba Sandwich

CREAMY TOFU SAIKYO YAKI
Marinated Salmon Sashimi Salad

NIGIRI SELECTION
Toro Yuzu Miso Jalapeño Salsa
Seabass Tiradito
Yellowtail Jalapeño
Salmon Karashi Sumiso Sushi Cup

CONFIT CHILEAN SEABASS
Ginger and Kabocha and Fresh Truffles

GRILLED JAPANESE A5 WAGYU Gochujang Miso

COLD INANIWA NOODLES

Ceviche Broth

HITOKUSHI

DESSERT TRIO

Pineapple Yuzu Cheesecake Mochido, Smoked Maple Syrup Puffed Soba, Suntory Whiskey Ice Cream

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NYE PLANT-BASED OMAKASE 2025

THREE WAYS SASHIMI Shimeji Jalapeño

Avocado Taku Tartar with Tonburi Baked Courgette BBQ Yuba Sandwich

CREAMY TOFU SAIKYO YAKI Marinated Nasu Salad

NIGIRI SELECTION

Shiitake Tuzu Miso Jalapeño Salsa Bell Pepper Tiradito Avocado Jalapeño Tomato Ceviche Sushi Cup

CABBAGE STEAK
Fresh Truffles

TOFU STEAK ANTICUCHO

COLD INANIWA NOODLES

Ceviche Broth

HITOKUSHI

DESSERT TRIO

Pineapple Yuzu Cheesecake Mochido, Smoked Maple Syrup Puffed Soba, Suntory Whiskey Ice Cream