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

NYE OMAKASE 2025
285

THREE WAYS SASHIMI
Tuna Jalapeño
Toro Taku Tartar with Caviar
O-Toro BBQ 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 CHILLEAN 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

NYE PLANT-BASED OMAKASE 2025
285

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

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.