

# Strawfire

## NEW YEAR SET MENU

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### Seafood Platter <sup>(S) (R)</sup>

Tarbouriech oysters, king crab, rock lobster, Hokkaido scallop, salmon tartare, tuna tataki, oscietra caviar

### Japanese Wagyu Beef Sashimi <sup>(S) (R)</sup>

mizuna, bonito powder, gyū-tare

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### Premium Sushi & Sashimi Platter <sup>(S) (R)</sup>

premium selection otoro, uni, hotate, kuruma ebi, hamachi wasabi, pickled ginger

### Hokkaido Uni Temaki <sup>(S) (R) (GF)</sup>

yuzu-kosho, sudachi

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### Lobster & Scallop Gyoza <sup>(S)</sup>

spicy ponzu

### Japanese Eggplant <sup>(S)</sup>

sesame, sweet-miso

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### King Crab Don <sup>(S)</sup>

Japanese omelet, asparagus, salmon roe, crab fat aioli

### Kagoshima Japanese Wagyu Striploin <sup>(S)</sup>

bbq-miso, shiso-chimichurri, gyū-tare

### Mushroom Toban <sup>(V)</sup>

onsen egg, black truffle

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### Strawfire Dessert Platter

signature desserts, seasonal fruits, ice creams & sorbets

(V) Vegetarian | (VG) Vegan | (A) Alcohol | (N) Nuts | (S) Seafood | (R) Raw | (GF) Gluten Free

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.

Kindly note that our dishes are not produced in an entirely allergen free environment.