



## *Chinese New Year's Menu*

### **SANTEN MORI**

Katsuo Karasumi

Hirame Uni

*Shiso salsa*

Hamachi Tataki

*Karashi miso*



### **AMUSE BOUCHÉE**

Awabi, Sake & Kambo

*Yuzu soy*



### **TEMPURA**

Lobster Tempura

*Kimchi mayo*



### **MAIN**

Miyazaki Wagyu Tenderloin

*Truffle teriyaki*



### **TO SHARE**

Matsutake & Asparagus



### **DESSERT**

Tofu Cheesecake

*Green tea ice cream*

\$1688 per person

Plus 10% surcharge

*Where available, our ingredients are from  
sustainable sources and ethical farms*



\*\*\* Set Lunch \*\*\*

\*\*\* Three-Layer Bento Set \*\*\*

688

Chawanmushi

\*\*\* Main \*\*\*

Miyazaki Wagyu with Abalone

\*\*\* Accompanied by \*\*\*

Kamaboko

Lobster Tempura

Gomae

*Baby spinach, sesame*

Chef's Selection of Sashimi  
5 kinds

Miso Soup

\*\*\* Dessert \*\*\*

Pistachio & Raspberry Lucky Bag  
*Mixed fruit*

\*\*\* Chirashi Don Set \*\*\*

678

Chawanmushi

Kaiso Salad

Chef's Sashimi Selection over  
Edomae Rice

Miso Soup

\*\*\* Dessert \*\*\*

Pistachio & Raspberry Lucky Bag  
*Mixed fruit*

\*\*\* Don Buri Set \*\*\*

588

Chawanmushi

Pork Katsu Don

*or*

Miyazaki Wagyu Tenderloin +300

Tsukemono

Chef's Sashimi Selection  
3 kinds

Miso Soup

\*\*\* Dessert \*\*\*

Pistachio & Raspberry Lucky Bag  
*Mixed fruit*

\*\*\* Supplements \*\*\*

|  |     |  |     |
|--|-----|--|-----|
| Daily Oysters<br><i>per piece, minimum two</i> | 108 | Gomae <i>baby spinach, sesame (v)</i>        | 88  |
| Nigiri Platter <i>6 pieces</i>                 | 328 | A4 Miyazaki Wagyu                            | 678 |
| Sashimi Platter <i>6 pieces</i>                | 388 | Katsu Sando                                  |     |
| Miso Soup                                      | 48  | Saikyo Miso Sablefish                        | 418 |
| Steamed Rice                                   | 48  | Charcoal Chicken Karaage<br><i>yuzu mayo</i> | 168 |

*Free Flow Still and Sparkling Belu Water \$30 per head.  
Plus 10% Surcharge*