

NEW YEAR'S EVE

TASTING MENU | DECEMBER 31, 2018

PIN

HAPPY SPOON

*kusshi oyster, tsar nicoulai osetra caviar, uni, ikura, tobiko
ponzu crème fraîche*

• JOZEN MIZUNOGOTOSHI | JUNMAI GINJO •

GETA

HON MAGURO *bluefin tuna*

MADAI *sea bream*

KANPACHI *amberjack*

• KUROZAEMON PABU LABEL | DAIGINJO •

RONJI

TSKUNE | CHICKEN MEATBALL *tare, togarashi*

HEAD-ON U5 PRAWN *shiso chimichurri*

TONTORO | PORK JOWL *anago glaze, sansho*

• TAMURA | JUNMAI GINJO •

MENOJI

PAN-SEARED SCALLOPS

roasted persimmon, hazelnut, spiced persimmon purée

• KAMEIZUMI | JUNMAI GINJO NAMA •

DARI

DUO OF A5 JAPANESE WAGYU & ROASTED VENISON

glazed chestnut, swiss chard, chestnut purée

• DENSHIN FUYU | HONJOZO NAMA •

SEINAN

O TORO *fatty bluefin tuna*

HAMACHI *yellowtail*

SHIMA AJI *striped jack*

UMIMASU *ocean trout*

ZUWAIGANI *snow crab*

• TSUJIZENBEI | JUNMAI DAIGINJO •

DEZAATO

TOKI BUTTERSCOTCH PANNA COTTA

*ginger & cinnamon poached pears, toasted oat crumble
sake lees ice cream*

• TIME MACHINE | JUNMAI KOSHU •

169 FOOD | 75 SAKE PAIRINGS

THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS