



Chinese New Year Eve Menu

Oyster

Sushi Platter

Sashimi, nigiri

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A5 Miyazaki Wagyu Sando

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Sustainable Miso Glazed Black Cod

Seafood Udon

Miso Glazed Eggplant

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Golden Wallet

Green tea tiramisu, red bean ice-cream

\$1,288 per person, minimum 2persons
Plus 10% surcharge

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



Chinese New Year Menu

*Welcome Glass of Champagne – Hostomme Tradition
Cuvée, The Aubrey NV*

Signature Oyster

Sushi Platter
Sashimi, nigiri



Signature A5 Miyazaki Wagyu Sando



Hamachi Collar

Lobster & Hokkaido Uni Fried Rice

Seasonal Vegetable Robata



Golden Wallet

Green tea tiramisu, red bean ice-cream

\$1,388 per person, minimum 2persons
Plus 10% surcharge

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



*** Set Lunch ***

*** Three-Layer Bento Set ***
688

Chawanmushi

*** Choice of ***

Iberico Miso Pork Robata

Robatayaki Saba

Mushroom Curry Udon (v)

Menchi Pork Katsu Sando

Miyazaki Wagyu Tenderloin +300

*** Accompanied by ***

Tsukemono

Asparagus Tempura *shiso mayo*

Chef's Sashimi Selection

Potato Salad

Miso Soup

*** Dessert ***

Golden Wallet

green tea tiramisu, red bean ice-cream

*** Chirashi Don Set ***
678

Chawanmushi

Kaiso Salad

Chef's Sashimi Selection over

Edomae Rice

Miso Soup

*** Dessert ***

Golden Wallet

green tea tiramisu, red bean ice-cream

*** Don Buri Set ***
588

Chawanmushi

Chicken Teriyaki Don

or

Miyazaki Wagyu Tenderloin +300

Tsukemono

Chef's Sashimi Selection 3 kinds

Miso Soup

*** Dessert ***

Golden Wallet

green tea tiramisu, red bean ice-cream

*** Supplements ***

Daily Oysters <i>per piece, minimum two</i>	108	Gomae <i>baby spinach, sesame (v)</i>	88
Nigiri Platter 6 pieces	388	A5 Miyazaki Wagyu Katsu Sando	688
Sashimi Platter 6 pieces	388	Saikyo Miso Sablefish	418
Miso Soup	48	Charcoal Chicken Karaage <i>yuzu mayo</i>	168
Steamed Rice	48		

Free Flow Still and Sparkling Belu Water \$40 per head.

Plus 10% Surcharge