



# NYE MENU

SHARING FOR TWO

## COURSE ONE

Robata Edamame with Spicy Kombu **SO, GL, G**

Wafu Salad, Red Radish and Mizuna **SO, G, SS, VE, V**

Smashed Hamachi with Chilli Ponzu Dressing **FS, GL, SO, N**

## COURSE TWO

Kufuku Platter **FS, SO, G**

([Salmon Nigiri/Sashimi], [Blue Fin Tuna Nigiri/Sashimi],  
[Hamachi Nigiri/Sashimi], Rainbow Maki, Spider Maki, Yasai Maki)

Chicken Katsu Sando **G, E, D**

## COURSE THREE

Wagyu and Foie Gras Gyoza with Sweet Soy  
and Lime **G, SO, GL, SS, D**

Tiger Prawn Tempura with Tentsuyu and Citrus Salt **S, GL, SO**

## COURSE FOUR

Grilled Wagyu Tenderloin with Herb Butter and  
Pickled Daikon **G, D, SO**

Grilled Jumbo Prawns with Red Chilli Pepper **D, SO, S, G**

Wild Assorted Mushroom Rice with Fresh Truffle **G, SO**

Teppanyaki Asparagus with Citrus Miso **VE, V**

Yaki Tomorokoshi with Ras el Hanout Butter **D, V, G, SO**

## COURSE FIVE

Sakura Bomb **G, D, E, N**

Cotton Coconut Cheesecake with Mango Passion Fruit Confit

Time Machine **G, D, E, N**

Milk Chocolate Yuzu Cake

Black Sesame Tiramisu with Lavender Miso **G, D, E, N**

Mochi and Exotic Fruit Platter **V, SO**

**CS** - CRUSTACEANS | **FS** - FISH | **N** - NUTS | **SS** - SESAME SEED **SO** - SOYBEANS | **E** - EGG | **D** - MILK

**V** - VEGETARIAN | **VE** - VEGAN | **G** - GLUTEN | **S** - SHELLFISH | **GL** - GARLIC | **SP** - SEAFOOD

