

NEW YEARS MENU 2025



9 COURSES IN 4 SERVINGS

TAKOYAKI

JAPANESE TAKOYAKI WITH OCTOPUS, BLACK PEPPER SAUCE & BONITO FLAKES

JADE OYSTERS

WITH YUZU & OLIVE OIL

LOBSTER TOAST

TOAST WITH LOBSTER, KATSUOBUSHI & SWEET & SOUR SAUCE

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SALMON

RAW SALMON WITH NORI SEAWEED, GINGER, AVOCADO & WASABI

SNAKE BEANS

STEAMED LONG BEANS WITH ROASTED GARLIC, CORIANDER & NAM JIM SAUCE

RAW TUNA

LARB-STYLE SALAD WITH TOASTED RICE, THAI CHILI, LETTUCE, LEMONGRASS & THAI BASIL

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TONKATSU

CRISPY PORK TENDERLOIN WITH KATSU SAUCE & TRUFFLE

TAMAGO KAKE

HIGH-GRADE RICE WITH CHINESE CHIVES, YUZU FURIKAKE & EGG YOLK

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ROASTED VANILLA

VANILLA ICE CREAM WITH WHITE MISO & PX SHERRY