

# MENU

24 December - 31 December

# **GALA DINNER**

## **NAGI | DECEMBER 24, 2025**

*Celebrate the magic of the season with a curated menu that honors tradition and elegance. Each course is crafted to evoke festive warmth, seasonal flavors, and moments of pure joy around the table.*

### **APPETIZER**

Blue Fin Tuna Tartare, Miyazaki Caviar, Yuzu Pearls

### **GRAINS**

Lobster Handmade Ravioli, Shikuwasa Butter Sauce, Champagne Foam

### **FISH**

Turbot, Miso Sauce, Sauteed Spinach

### **MEAT**

Miyako Tenderloin, Foie Gras, Truffle Ratte Potato

### **DESSERT**

Black Sesame Mont Blanc, Chestnut Cream, Kuromitsu

### **PETIT FOUR**

JPY 56,925

Dinner is served in two seatings with three arrival times available: 5:30 p.m., 6:00 p.m., and 9:00 p.m. The restaurant closes at midnight.  
A 30% deposit is required to secure the reservation; cancellations made within 24 hours of the event will incur a 100% charge,  
while cancellations made earlier will forfeit the 30% deposit as a cancellation fee.  
Reserve by 10 December to enjoy an exclusive 10% discount, available for both in-house and outside guests.  
Please note that the menu is subject to change without prior notice depending on ingredient availability.

# **GALA DINNER VEGETARIAN**

**NAGI | DECEMBER 24, 2025**

*Celebrate the magic of the season with a curated menu that honors tradition and elegance. Each course is crafted to evoke festive warmth, seasonal flavors, and moments of pure joy around the table.*

**APPETIZER**

Miyako Tomato Stuffed, Goya Pickles, Celery Dressing

**GRAINS**

Mushroom Handmade Ravioli, Truffle Butter Sauce, Chestnut Foam

**MAIN COURSE I**

Glazed Eggplant, Marukiyo Miso, Basil

**MAIN COURSE II**

Onion Soup, Gruyere, Sour Dough Croutons

**DESSERT**

Black Sesame Mont Blanc, Chestnut Cream, Kuromitsu

**PETIT FOUR**

JPY 56,925

Dinner is served in two seatings with three arrival times available: 5:30 p.m., 6:00 p.m., and 9:00 p.m. The restaurant closes at midnight.  
A 30% deposit is required to secure the reservation; cancellations made within 24 hours of the event will incur a 100% charge,  
while cancellations made earlier will forfeit the 30% deposit as a cancellation fee.  
Reserve by 10 December to enjoy an exclusive 10% discount, available for both in-house and outside guests.  
Please note that the menu is subject to change without prior notice depending on ingredient availability.

# CHRISTMAS LUNCH BUFFET

**NAGI | DECEMBER 25, 2025**

*Celebrate the magic of the season with a festive lunch buffet that honors tradition and elegance. A beautifully presented selection of dishes brings seasonal flavors and gentle warmth, creating moments of pure joy shared around the table.*

## CHARCUTERIE & FROMAGERIE

Fine European Cheeses: Brie de Meaux, Aged Comté, Goat Cheese  
Premium Cold Cuts: Iberico Ham, Bresaola, Smoked Turkey, Pastrami  
Smoked Salmon with Capers, Red Onion Pickles & Lemon  
Caviar with Blinis & Crème Fraîche

## SEASONAL STARTERS

Roasted Chestnut & Truffle Velouté  
Beetroot Carpaccio with Goat Cheese & Candied Walnuts  
Kabocha Hummus, Dried Pumpkin Seed  
Lobster & Avocado Salad, Citrus Dressing  
Foie Gras Terrine with Brioche & Fig Compote

## HOT BUFFET

Winter Root Vegetables  
Salmon en Croûte, Dill Cream Sauce  
Free Cage Roasted Whole Chicken  
Beef Lasagna

## DESSERTS

Strawberry cream cake  
Chocolate hazelnut Yule log cake  
Christmas Fruit Cake  
Shikuwasa Choux Puff  
Matcha Christmas Tree  
Stollen & Christmas Cookies

JPY 50,600

A 30% deposit is required to secure the reservation; cancellations made within 24 hours of the event will incur a 100% charge, while cancellations made earlier will forfeit the 30% deposit as a cancellation fee.  
Reserve by 10 December to enjoy an exclusive 10% discount, available for both in-house and outside guests.  
Please note that the menu is subject to change without prior notice depending on ingredient availability.

# OKINAWA TUNA NIGHT

**MAAS | DECEMBER 26, 2025**

*Savor the essence of Okinawa's prized bluefin tuna through an elegant progression of dishes, from pristine sashimi cuts to smoky and indulgent creations, a celebration of technique, texture, and the true spirit of Japanese craftsmanship.*

## **ZENSAI**

Smoked Dashi, Ribbon of Marinated Akami, Shiso Blossom

## **SASHIMI**

Akami, Chutoro, Otoro

## **NIGIRI**

Maguro Nigiri, Caviar

## **GUNKAN**

Chopped Otoro, Crispy Seaweed

## **NIMONO**

Slow-Braised Tuna Cheek, Melting Daikon

## **YAKIMONO**

Charcoal Robata Otoro, Ponzu Sauce

## **DESSERT**

Miyako Tofu & Strawberry Mousse cake

JPY 44,275

# NORCIA TRUFFLE NIGHT

NAGI | DECEMBER 28, 2025

*A la Cart Menu*

*Earthy. Intense. Iconic.*

*A curated journey through the deep flavors of Italy's finest black truffle.*

## UOVO AL TARTUFO

Poached Egg, Potato Velouté

JPY 3,922

## TAGLIATELLA AL TARTUFO

Pasta, Butter & Parmesan

JPY 7,843

## TAGLIATA AL TARTUFO

Beef Sirloin, Fresh Black Truffle, Asparagus Salad

JPY 21,505

## TRUFFLE FRENCH FRIES

JPY 2,783

# ISLAND CHIC NIGHT

MAAS | DECEMBER 29, 2025

## *A la Cart Menu*

*Barefoot luxury meets refined indulgence in this curated seafood celebration, where every plate is served with a view of the sea and a touch of glamour.*

### OYSTER

Hiroshima Oyster, Yuzu Granite

JPY 5,313

### CAVIAR

Miyazaki Caviar Baeri Imperial – 20 gr Blinis & Condiments

JPY 25,300

### TARTARE DUO

Bluefin Tuna Tartare, Bigeye Red Snapper

JPY 5,693

### KING CRAB

King Crab Salad, Mango Chutney

JPY 6,578

### MIYAKO KANTEN

Island Fruit Jelly

JPY 3,289

### ICE CREAM & SORBET SELECTION

JPY 2,783

# COCKTAIL PARTY – CICCHETTI NIGHT

YUKUU | DECEMBER 30, 2025

*An exquisite journey through the authentic flavors of Venice, featuring delicate small plates designed for sharing and savoring together.*

## MOZZARELLA IN CARROZZA

Bufalo Mozzarella Fried, Anchovies Sauce

## SARDE IN SAOR

Sardines, onions, pine nuts, raisins

## SEAFOOD BALLS

Catch of the Day Balls, fresh herbs

## BACCALÀ MANTECATO

Black Cod, Olive oil, Garlic, Parsley

## COLD CUTS SELECTION

Prosciutto, Salami, Mortadella

## BRUSCHETTA

Toasted Sour Dough Bread, Cherry Tomato, Basil

## FRITTELLE

Miyako Seasonal Vegetable Fritters

## CHOCOLATE CUBE

Chocolate Ganache, Hazelnut

## LEMON MERINGUE TARTLET

Lemon Cream, Sugar dough

## MATCHA CAKE

Chantilly Cream, mango

JPY 25,300

# NEW YEAR'S GALA DINNER

NAGI | DECEMBER 31, 2025

*Experience an evening of refined indulgence as timeless classics intertwine with contemporary global flavors, a celebration of artistry and elegance that ushers in the New Year with grace and style.*

## AMUSE-BOUCHE

Truffle Infused Velouté, Parmesan Crisp

## APPETIZER

Cured Scottish Salmon Gravlox, Crème Fraiche, Citrus Gel

## STARTER

Miyako Beef Tenderloin Carpaccio, Lemon Vinagrette, Capers

## FISH

Local Red Grouper, Caviar Beurre Blanc, Green Asparagus

## MEAT

Slow-cooked Lamb Shoulder, Seagrape

## CHEESE SELECTION

Selection of international cheeses with fig jam and dried fruits

## DESSERT

Japanese Cheesecake

## PETIT FOUR

JPY 63,250

Dinner is served in two seatings with three arrival times available: 5:30 p.m., 6:00 p.m., and 9:00 p.m. The restaurant closes at midnight.  
A 30% deposit is required to secure the reservation; cancellations made within 24 hours of the event will incur a 100% charge, while cancellations made earlier will forfeit the 30% deposit as a cancellation fee.  
Reserve by 10 December to enjoy an exclusive 10% discount, available for both in-house and outside guests.  
Please note that the menu is subject to change without prior notice depending on ingredient availability.

# NEW YEAR'S GALA DINNER VEGETARIAN

**NAGI | DECEMBER 31, 2025**

*Experience an evening of refined indulgence as timeless classics intertwine with  
contemporary global flavors,  
a celebration of artistry and elegance that ushers in the New Year with grace and style.*

## **AMUSE-BOUCHE**

Truffle Infused Velouté, Parmesan Crisp

## **APPETIZER**

Miyako Ratatouille

## **STARTER**

Burrata Salad, Heirlooms Tomato, 10 years Balsamic Vinegar

## **MAIN COURSE I**

Ricotta & Spinach Cannelloni

## **MAIN COURSE II**

Pumpkin Wellington, Spinach Sauce

## **CHEESE SELECTION**

Selection of international cheeses with fig jam and dried fruits

## **DESSERT**

Japanese Cheesecake

## **PETIT FOUR**

JPY 63,250

Dinner is served in two seatings with three arrival times available: 5:30 p.m., 6:00 p.m., and 9:00 p.m. The restaurant closes at midnight.  
A 30% deposit is required to secure the reservation; cancellations made within 24 hours of the event will incur a 100% charge,  
while cancellations made earlier will forfeit the 30% deposit as a cancellation fee.  
Reserve by 10 December to enjoy an exclusive 10% discount, available for both in-house and outside guests.  
Please note that the menu is subject to change without prior notice depending on ingredient availability.