



CHRISTMAS

HOTARU IKA MILLE-FEUILLE

Crispy Baguette, Squid Ink Sauce, Hotaru Ika Shoyu Zuke,
Cherry Tomato

SUSHI & SASHIMI MORIAWASE

Air-Flown Sushi & Sashimi Selection

ORGANIC MISO CORN CREAM HOTATE

Seared Scallop, Bubu Arare Dashi Stock, Organic Miso,
Creamed Corn, Seaweed Powder

ABALONE "ARANCINI"

Crispy Fried Japanese Rice, Steamed Awabi, Sweet Shrimp,
Fresh Uni, Awabi Liver Sauce

TRIO OF LUXURY WAGYU & FOIE GRAS

Charcoal-Grilled Wagyu Beef, Foie Gras, Truffle Salt,
Barbecue Sauce

SAKURA KURO ISHI

Chocolate Cookie Crumble, Monaka, Kuro Mame Bean Paste,
Miso Ice Cream



NEW YEAR'S EVE

KIWAMI KAISEN ROLL

Deep-Fried Fish Liver, Fried Leek, Tapioca Fruit, Seaweed Oil

SUSHI & SASHIMI MORIAWASE

Air-Flown Sushi & Sashimi Selection, Fresh Wasabi

AWABI MIDORI ESSENCE

Steamed Awabi, Sushi Rice, Crispy Rice,
Awabi Liver Sauce

HATA TARO DASHI SOUP

Grouper, Dashi Stock, Taro, Ginger, Leek,
Shiitake Mushrooms, Yuzu Zest

GOKUMI YAKI

Surf & Turf — Wagyu Beef and Taraba Kani Yaki

BANANA MATCHA CAKE

Banana Sponge, Matcha, Caramel Sauce, Vanilla Ice Cream

240

*If you have food allergies or intolerances, please inform your server upon placing your order.
Price in USD excluding applicable taxes and 7% service charge.*



DINNER MENU

VEGAN

Plant-Based Seafood and Proteins

NEGI TORO

Chopped “Toro”, Mini Cone, Spring Onion,
Fresh Wasabi, Pickled Cherry Tomato

TUNA CRUDO

Sliced “Bluefin Tuna”, Pomelo, Yuzu Kosho Chili,
Microgreens, Dressing

SUSHI AND SASHIMI MORIAWASE

Plant-Based “Sushi and Sashimi” Selection

GYOZA SALMON

“Salmon”, Mushroom, White Cabbage, Ginger, Garlic,
Truffle Soy Glaze, Mustard

PLANT-BASED SURF AND TURF

Charcoal-Grilled “White Fish”, Beyond Beef,
Asparagus, Carrot, Spicy Miso Sauce

SAKURA KURO ISHI

Chocolate Cookie Crumble, Monaka,
Kuro Mame Bean Paste, Miso Ice Cream