



SEASONAL 6-COURSE CHEF TASTING MENU

Exquisite culinary indulgence to usher in the new year

19 DEC - 4 JAN • LUNCH & DINNER

\$380⁺⁺/PAX

COURSE 1

ZENSAI SALMON PILLOW

king salmon, roasted jalapeño, smoked avocado

TUNA & UNI TACO

sushi rice, nori, wasabi, gold leaf

KING CARB SUMIYAKI

tangy crab espuma, pickled myoga

KURI KINTON

chestnut, sweet potato

SU RENKON

pickled lotus

COURSE 2

PREMIUM SASHIMI MORIAWASE

chef selections 5pcs

COURSE 3

NIMONO

kabocha, soy, ginger

COURSE 4

AGEMONO

live abalone, broccolini, baby turnip, caviar tartare sauce

COURSE 5

ROBATAYAKI

Snow aged wagyu beef tenderloin, shishito, crispy garlic

DESSERT

SNOWBALL

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.