## NEW YEARS EVE

£225 | 8:30PM-10PM

# WINE PAIRING





### BITES かみ傷

EDAMAME TRUFFLE
CRISPY RICE WITH SALMON, OSCIETRA CAVIAR
WAGYU BEEF TARTARE & BIWA CAVIAR

#### STARTERS コールドスターター

KAISO SALAD WITH SEAWEED AND WHITE GOMA DRESSING ROCK SHRIMP TEMPURA HAMACHI CLAP WAY

### SUSHI t L

SELECTION OF NIGIRI, SASHIMI AND MAKI
SASHIMI: AKAMI, YELLOWTAIL, SALMON
NIGIRI: SHISO SEA BASS, O'TORO CAVIAR
ROLL: KING CRAB, WAGYU BEEF YUZU KOSHO & SALMON VOLCANO

MAIN COURSES メインディッシュ BLACK COD WAGYU BEEF SIRLOIN

### SIDES 側

BROCCOLINI SAKE SOY, GARLIC CHIPS KIZAMI WASARI MASHED POTATO

> DESSERTS デザート MATCHA CHEESECAKE SELECTION OF MOCHI SALTED CARAMEL TART



### NEW YEARS EVE



### £175 | 6PM-8PM WINE PAIRING £95 | £175



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### SIDES 側

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DESSERTS デザート MATCHA CHEESECAKE SELECTION OF MOCHI

