

NEW YEAR'S EVE MENU

\$150 PER PERSON

APPETIZERS

PORK GYOZA

SPICY CUCUMBER

COCONUT ROCK SHRIMP

SPICY TORO ROLL



ADDITIONS

50G BAERI CAVIAR SERVICE
WITH CRISPY RICE, YUZU CREME,
SOY CREME, AND CHIVE

\$190 ADDITIONAL

TUNA ROSSINI
WITH WHITE TRUFFLE

\$130 ADDITIONAL

ENTREES

WAGYU SKIRT STEAK

SALMON TERIYAKI

SUPPLEMENT: WHOLE LOBSTER \$50 (IN LIEU OF ONE ENTREE)

GARLIC RICE

PEA SHOOTS

DESSERT

ASSORTED MOCHI

WARM OKINAWA CAKE