



# TSUBAKI

24 to 25 December 2023 | \$260++ | Dinner

## Appetiser Trio

Roasted Wagyu Beef topped  
with Caramelised Orange Peel

Macerated Spinach Bonito Dashi  
with Hokkaido Snow Crab

Monkfish Liver topped with Ponzu Jelly



## Sashimi Moriawase

Bluefin Tuna, Sea Bream, Squid Flower Roll  
with Hokkaido Sea Urchin

## Osuimono

Cooked Japanese Spanish Mackerel, Ginkgo Nuts,  
Autumn Leaf Wheat Gluten Cake and Grated  
Japanese Turnip in Clear Bonito Broth

## Assortment of Tempura

(10 pieces)

Kuruma Shrimp, Kuruma Shrimp with Shiso Leaf,  
Kisu Fish, Hokkaido Scallop, Maitake Mushroom,  
Naruto Kintoki Sweet Potato, Hokkaido Snow Crab,  
Hokkaido Sea Urchin topped with Kristal Caviar

*Served with tempura dipping sauce, grated  
Japanese radish and roasted sea salt*



## Kakiage Tempura

Served with Cold Cha Soba

## Dessert

Mochi with Chestnut Filling and Hōjicha Jelly



# FUYU GOMORI

31 December 2023 | \$260++ | Dinner

## **Appetiser Trio**

Roasted Wagyu Beef topped with Ponzu Jelly

Yuba and Hokkaido Snow Crab  
with Bonito Dashi Sauce

Tazuna-Zushi (Shrimp and Japanese Cucumber  
Rainbow Sushi Roll)

## **Sashimi Moriawase**

Bluefin Tuna, Sea Bream, Squid Flower Roll  
with Hokkaido Sea Urchin

## **Osuimono**

Cooked Yellowtail Fish, Shiitake Mushroom,  
Kintoki Ninjin Carrot, Tofu and Radish Oroshi  
in clear Bonito Broth with Yuzu Peel

## **Assortment of Tempura**

(7 pieces)

Kuruma Shrimp, Kuruma Shrimp with Shiso Leaf,  
Hokkaido Snow Crab, Japanese Spanish Mackerel,  
Ginkgo Nuts, Inka-no-Mezame Potato, Hokkaido  
Sea Urchin topped with Kristal Caviar

*Served with tempura dipping sauce, grated  
Japanese radish and roasted sea salt*

## **Kakiage Tempura**

Served with Cold Soba Noodles or Tendon Rice

## **Dessert**

Fruit Daifuku Mochi





# HATSUHARU

1 January 2024 | \$260++ | Dinner

## Osechi

Datemaki (sweet rolled omelette), Kuromame (sweetened black beans), Tataki Gobo Gomae (burdock root with sesame sauce), Macerated Asparagus Bonito Dashi with Japanese Tamago Sauce, Roasted Wagyu Beef topped with Ponzu Jelly



## Ozoni

Cooked New Year Yaki Mochi, Shiitake Mushroom, Radish Oroshi, Kintoki Ninjin Carrot and Japanese Leek in Miso Soup

## Sashimi Moriawase

Bluefin Tuna, Yellowtail fish, Squid Flower Roll with Hokkaido Sea Urchin

## Assortment of Tempura

(7 pieces)

Kuruma Shrimp, Kuruma Shrimp with Shiso Leaf, Hokkaido Snow Crab, Ice Fish, Rapeseed Flower, Naruto Kintoki Sweet Potato, Hokkaido Sea Urchin topped with Kristal Caviar

*Served with tempura dipping sauce, grated Japanese radish and roasted sea salt*



## Kakiage Tempura

Served with Cold Soba Noodles or Tendon Rice

## Dessert

Fruit Daifuku Mochi