



NEW YEARS EVE 2019

AMUSE BOUCHE

NATURAL MIYAGI OYSTER,
RICH OYSTER CREAM, SHALLOT, RASPBERRY VINAIGRETTE

APPETISER TRILOGY

MARINATED SHINSHU SALMON,
BEETROOT CREAM, HERB SALAD, NAGANO APPLE CONDIMENT

SAUTÉED HOKKAIDO SEA SCALLOP,
SPICY HARISSA, MANGO CHUTNEY, BLACK GINGER POWDER

JAPANESE A5 BLACK WAGYU CARPACCIO,
CONSOMME JELLY, BUFFALO MOZZARELLA, BROWN MUSHROOM SALAD, BALSAMICO, CHIVES

ENTRÉE

GRILLED LOBSTER,
AROMATIC SPICE, AIOLI, PAPRIKA, PASSIONFRUIT, HERB

PASTA

CHESTNUT RAVIOLI,
RED WINE BRAISED WAGYU BEEF CHEEK, MUSHROOM, HERB BUTTER

or

BEETROOT RAVIOLI,
RICOTTA, GORGONZOLA, LEMON ZEST, CHIVES

MAIN

JAPANESE A5 BLACK WAGYU FILET - SUPERLATIVE MARBLING SASHI BMI 11-12
CREAMY BRUSSEL SPROUTS, GARLIC PUREE, BLACK GARLIC, GREEN PEPPER MUSTARD, WAGYU BEEF
RED WINE JUS

or

POACHED SHINSHU SALMON,
CHAMPAGNE CREAM SAUCE, SAUTEED SPINACH, POTATO MASH

INTERMEZZO

HAKUBA SLING

DESSERT

TIRAMISU,
CHOCOLATE GELATO

20,000 JPY

EXCLUDES 10% CONSUMPTION TAX.

PLEASE NO SPLIT BILLS



NEW YEARS 2019 CHILDREN'S MENU

TOMATO CAPRESE,
BUFFALO MOZZARELLA, TOMATO JELLY

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JAPANESE A5 BLACK WAGYU PENNE BOLOGNESE

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ROASTED JAPANESE A5 BLACK WAGYU RIB EYE STEAK,
CREAMY BRUSSELS SPROUTS, POTATO TIMBALLO

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COCONUT PAVLOVA,
HAKUBA BLUEBERRIES, FOREST BERRIES, FONTAINBLEAU CREAM, STRAWBERRY
SORBET

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CHOCOLATE COOKIE

10,000 JPY

*EXCLUDES 10% CONSUMPTION TAX.
PLEASE NO SPLIT BILLS*