



NEW YEAR'S EVE TASTING MENU

COURSE ONE

SEAFOOD PLATTER

Seafood tartare, scallop carpaccio, bluefin tuna tacos, bluefin tuna tataki

COURSE TWO

5 TYPE NIGIRI

Bluefin chutoro, salmon, yellowtail, shima-aji, kin madai

COURSE THREE

PAN SEARED SCALLOP

Toasted ciabatta, wasabi tobiko, aonori, yuzu garlic aioli

COURSE FOUR

MISO BLACK COD

Unagi sauce, winter vegetables, hajikami

COURSE FIVE

+7 WAGYŪ TENDERLOIN

Black truffle, eringi mushroom, sweet potato, soy glaze

DESSERT PLATTER

Yuzu tart, chocolate mousse, matcha cheesecake, mochi selection

(M) Vegetarian (A) Alcohol (N) Nuts

All prices are in AED & are inclusive of 7% municipality fees & 5% VAT. "Dishes are prepared in a kitchen that handles nuts"



NEW YEAR'S EVE VEGETARIAN TASTING MENU

COURSE ONE

VEGETABLE PLATTER

Vegetable ceviche, vegetable tartare, Portobello carpaccio, courgette tatak

COURSE TWO

FUTOMAKI

Kabayaki sauce

COURSE THREE

HONEY GINGER BAKED SWEET POTATO

Wasabi yoghurt, potato crisps

COURSE FOUR

TOFU TERIYAKI

Broccolini, asparagus, courgette, carrot, teriyaki sauce

COURSE FIVE

MISO GLAZED AUBERGINE

Confit tomato, brussels sprouts, pickled beetroot, black truffle

DESSERT PLATTER

Matcha cheesecake, chocolate mousse