



New Year's Eve 2018 Prix Fixe Menu – Sunday, December 31, 2017

-- STARTER --

Uni Toast

avocado, carrot confit, uni mousse & yuzu wasabi dressing

--- APPETIZERS ---

Choice of

Slowly Baked King Salmon

*truffle potato puree, aromatic
tomato sauce and crispy salmon skin*

24 Hours Braised Short Rib

*braised short rib with Korean galbi sauce,
crispy mashed potato, sautéed julienne
of red pepper and red onion*

Ocean 17 Roll

*shrimp, soft shell crab tempura and spicy tuna,
wrapped with sesame soy paper &
spicy yuzu sauce*

Tuna Steak

*sesame crusted tuna, sweet miso glaze &
ponzu sauce*

Sushi Bomb

*ball-shaped sushi with sea scallop, tuna,
filet mignon & salmon*

--- MAIN ENTREES ---

Choice of

Dry-Aged Rib Eye

*marrow bone with galbi short rib, asparagus,
crispy mashed potato & port wine reduction*

Char-Grilled Blacken Chicken

mashed sweet potato

Lobster 4 Ways

lobster sashimi, sushi, roll & tartar

Chilean Sea Bass XO

*oven-roasted with sugar snap peas,
grilled zucchini & xo seafood sauce*

Chef's Selection of Sushi & Sashimi

*today's fish selection of seasonal varieties
12 pieces of sushi and
8 pieces of sashimi*

-- DESSERT --

Matcha Mousse Cake