



175 HOLIDAY KAISEKI

Complimentary Flute of G.H.Mumm Champagne

Kaviari Caviar & Hokkaido Scallop Carpaccio

smoked seasonal mushroom, apple kabosu
vinaigrette, herb oil

Feature Sashimi

chef's selection

Atlantic Lobster Risotto

squid ink lobster tempura, infused lobster oil

Shio Koji Pacific Sablefish

creamy mushroom dashi, truffle oil, sautéed
butternut squash

A5 Miyazaki Wagyu Nigiri

applewood smoked A5 wagyu, Aburi spotted prawn,
shaved black truffle, truffle Miku sauce

Aburi Prime

chef's nigiri omakase

Holiday Dessert

opera, rare cheese mousse, macaron, bon bon
chocolate, blood orange sorbet

*Due to the specialized nature, preparation, and coursing
order of our Kaiseki menus, each menu is priced per
guest and is not available to be shared.*

*Please note there will be an automatic 18% gratuity charge
added onto the bill.*

