

KYUBI 'OMISOKA'

NEW YEAR'S EVE MENU

SAKIZUKE

Chef's selection of starters and canapés

Steamed edamame with sea salt
Crispy fried baby squid in kidei boat
Broccoli salad with sesame dressing
Kyubites – salmon, tuna & wagyu

TSUKURI

Selection of sushi & sashimi

Sushi

O-Toro aburi nigiri with yuzu kosho, enoki sauce & chives
Grilled scallop aburi nigiri, crab & corn sauce
Foie gras gunkan, umeboshi compote
Botan ebi aburi nigiri with yuzu truffle dressing & caviar

Sashimi

Akami, yellowtail and salmon

Maki

O-Toro with asparagus & Périgord black truffle

AGEMONO

Selection of tempura

Prawn, crab leg, scallop shiso, eggplant, pumpkin & okra

ROBATA SUMIBIYAKI

Main dish from the charcoal grill

Served with bowl of steamed rice and kinoko clear miso soup

Wagyu sirloin 80g with grilled eringi & Périgord black truffle
or
Chilean seabass with ginger chilli plum dressing
or
Chicken Genghis Khan with Périgord black truffle

DESSERT

Mochi

