



· NEW YEAR'S EVE DINNER ·

\$650 PER PERSON

· FIRST COURSE ·

Scallop Crudo

*Raw Scallop, Uni, Meyer Lemon Zest Vinaigrette,
Chili Relish, Sea Spears, Sea Cress*

A5 Wagyu Tataki

*Takamori Drunken Wagyu, Aguachile, Serrano,
Tomatillo, Radish, Cucumber,
Red Onion, Sesame Oil*

Ossetra Caviar

Crème Fraiche, Chives, Pan de Sal

Kinilaw

Cobia, Heart of Palm, Coconut Vinegar

Maguro

*Bluefin Tuna, White Ponzu,
Crispy Garlic, Thai Basil*

· SECOND COURSE ·

Mezcal Aged Wagyu Ribeye

*Sous Vide Ribeye, Beef Fat, Farro Miso, Chives,
Japanese Sweet Potatoe Puree, White Truffle*

Kare Kare

Grilled & Roasted Vegetables, Peanut Stew

· DESSERT ·

Pearl Pineapple

*Waina Chocolate Namelaka,
Passion Fruit Rum Caviar*

&

**Roasted Soybean Mochi and
Chocolate Cashew Turrón**