

ISLANDER NEW YEAR'S EVE OMAKASE MENU

BY CHEFS ERIC ANDREU & SHINJI SAKAMOTO

ALASKAN KING CRAB SUNOMONO

ALASKAN KING CRAB, PICKLED CUCUMBER, SEAWEED,
SU-MISO, SESAME SEED

KAWAHAGI NIGIRI

OOITA, KAGOSHIMA

JAPANESE FILEFISH, FRESH WASABI, SCALLIONS, AGED PONZU SAUCE

SAYORI NIGIRI

OSAKA

JAPANESE HALF BEAK, JAPANESE MINT, UME, NIKIRI SOY,
FRESH WASABI, YOUNG GINGER

BLUEFIN NIGIRI

OMA

JAPANESE BLUEFIN AKAMI, WINTER TRUFFLE, SHISO,
FRESH WASABI, NIKIRI SOY

OTORO NIGIRI

OMA

JAPANESE BLUEFIN TUNA BELLY, GOLDEN OSETRA CAVIAR, NIKIRI SOY,
FRESH WASABI, WHITE GINGER

WAGYO SHABU-SHABU

HOKKAIDO

JAPANESE WAGYU, OROSHI-PONZU, KOMBU BROTH, NEGI, YUZU KOSHO

UNI TEMAKI

HOKKAIDO

JAPANESE SEA URCHIN, JAPANESE MINT, IKURA, NIKIRI SOY, FRESH WASABI

TOSHIKOSHI SOBA

TOKYO

JAPANESE BUCKWHEAT NOODLES, TEMPURA SHRIMP,
TEMPURA VEGETABLES, SEAWEED, SPINACH, BONITO BROTH

DESSERT

JAPANESE RED BEAN ICE CREAM
JAPANESE MELON

OPTIONAL SAKE PAIRING +80

SHIRATAKI JOZEN JUNMAI GINJO

DASSAI 45

WAKATAKE ONIGOROSHI JUNMAI DAIGINJO