

HAPPY NEW YEAR 2011  
'AKEMASHITE OMEDETO GOZAIMASU'

FIRST COURSE

*PLEASE CHOOSE ONE OF THE FOLLOWING:*

- WARM CALAMARI TEMPURA SALAD roasted baby carrots, turnips and beets; caper-dill yogurt dressing  
APPLEWOOD-SMOKED DUCK SALAD persimmon, goat cheese, fuji apple, walnuts; pomegranate vinaigrette  
NEW YEAR'S SASHIMI bigeye tuna, hamachi, hirame, madai, hotate

SECOND COURSE

*PLEASE CHOOSE ONE OF THE FOLLOWING:*

- NIGIRI SUSHI salmon toro, shiro maguro, unagi, hamachi, bigeye tuna, shima aji  
SIGNATURE ROLLS spider roll (3pc), double tuna roll (3pc), poached prawn hand roll

THIRD COURSE

*PLEASE CHOOSE ONE OF THE FOLLOWING:*

- LAMB OSSO BUCCO cabernet-miso braised lamb shank, maitake tempura, celery root puree  
DUNGENESS CRAB & SHIITAKE RAVIOLI kabocha-coriander puree, saikyo-miso beurre blanc  
MISO-BRAISED SHORT RIBS konbu soy braised beef shortribs, miso demi glace  
STRIPED BASS pan-seared, tamari-meyer lemon butter, kale, chanterelle mushroom risotto

SWEETS

*PLEASE CHOOSE ONE OF THE FOLLOWING:*

- CHOCOLATE POACHED PEAR orange blossom anglaise, mochiko shortbread  
BAKED CHOCOLATE MOUSSE candied fennel, black sesame gelato

SEASONAL, SIMPLE, SURPRISE

SHOTARO "Sho" KAMIO  
EXECUTIVE CHEF

\$65 per person excluding tax and gratuity