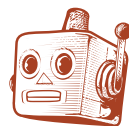


DECK THE HALLS



680
per person

WEEKDAYS FROM 8 - 30 DEC

EXCLUDING 24 & 25 DEC

SNACKS

Edamame (v) — Steamed, sea salt

Chicken Wings — Okinawa sugar, chives, fresh chilli

SHARING

Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives

Uni — Eggplant caviar, Hokkaido sea urchin, fresh wasabi

O-Toro — Thai basil, red onion, yuzu soy, bubu are

SUSHI & SASHIMI

Christmas Sushi & Sashimi platter — Akami, chu toro,
scallop, hamachi

HOT

Cauliflower (v) — Black truffle, passion fruit butter sauce,
capers, almonds

Ribeye

SIDES

Mizuna Salad — Yuzu-miso dressing, pickled carrots, cherry
tomatoes, onion tempura

Corn — Charred, miso butter, shichimi, parmesan

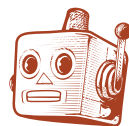
DESSERT

Koromitsu Cheesecake — Pineapple cinnamon sorbet
Sorbet

NO SERVICE CHARGE. ALL OUR TIPS GO TO OUR STAFF.



FREE-FLOW



240

*per person
(2 Hours)*

Additional hour +90

CHRISTMAS COCKTAIL

Deck the Halls, Gin, rhubarb juice, ginger, cinnamon, soda water

SIGNATURE SAKE STATION

Hoku Shika Kimoto, Honjozo, Akita

(北鹿 生酴 本造釀)

Rihaku Nigori Cloudy Tokubetsu Honjozo, Shimane

(李白 濁酒 特別本釀造)

Soutenbou The Heart of Echigo, Niigata

(想天坊 越後之心伝)

WHITE

Diane Sauvignon Blanc, Arbeau, France

RED

Diane Syrah Blend, Arbeau, France

BEER

Sapporo Draught, Japan

*All of the above
+ Champagne Perrier-Jouët Grand Brut 380pp*

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