

Christmas 2025 Full Course Menu
OPEN LUNCH & DINNER ON CHRISTMAS DAY!

Wed, Dec 24th - Sun, Dec 28th

(DINNER & DINE-IN ONLY)

\$150/PERSON, RESERVATIONS ARE RECOMMENDED



[1ST COURSE] TAI CARPACCIO (red snapper w/fresh orange pieces, topped w/orange paste served w/micro greens)

[2ND COURSE] KOBACHI (Japanese for "small bowl" - squid legs in *sumiso*, a slightly sweet & vinegary miso sauce w/*wakasagi*, smelt fish tempura)



[3RD COURSE] 2PC NIGIRI SUSHI (*sakura masu*, cherry salmon & *kanpachi*, amberjack)



[4TH COURSE] ORANGE KAWA GRATIN
(miso-cream gratin w/oyster, scallop & shrimp in a fresh, orange cup)



[5TH COURSE] OWAN (*mozuku osuimono*, Japanese seaweed in a clear soup)



[6TH COURSE] UNI PASTA (Santa Barbara sea urchin & cream linguine pasta topped w/miso-marinated *gindara*, black cod)



[7TH COURSE] 2PC NIGIRI SUSHI (*tai*, red snapper & *hon maguro toro*, bluefin tuna fatty belly)



[8TH COURSE] A5 WAGYU CURRY

(an elevated, updated version of our in-house curry made w/red wine & topped w/Miyazaki A5 wagyu beef)



[9TH COURSE] HASHIYASUME (Japanese for "palette-cleanser", apple gelée topped w/*yuzu*, Japanese citrus sherbet)



[10TH COURSE] LOBSTER TEMPURA (lobster tempura paired w/a Japanese-style miso-ratatouille)



[11TH COURSE] 3PC KANPYOU & YAMA GOBOU HOSO MAKI
(thin roll w /seasoned gourd & pickled burdock rock)



[11TH COURSE] ICHIGO DAIFUKU & MATCHA NAMA CHOCO (fresh strawberry wrapped in a layer of sweet, white bean paste mochi paired w/green tea, ganache-style chocolate)



SUBSTITUTIONS ARE POLITELY DECLINED