## Christmas 2025 Full Course Menu

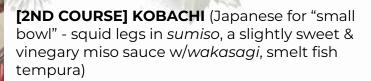
## **OPEN LUNCH & DINNER ON CHRISTMAS DAY!**

Wed, Dec 24th - Sun, Dec 28th

(DINNER & DINE-IN ONLY)

\$150/PERSON, RESERVATIONS ARE RECOMMENDED

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



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



(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 elev<mark>ated, up</mark>dated 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

(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











