



New year eve 4 course dinner menu

With champagne toast. \$50

(Choice of one from each category)

Salad

Spicy Kani Salad

Crab meat with baby cucumber mix with spicy mayo and caviar.

Avocado Salad

Mix green with fresh avocado sev with ginger dressing and mango sauce.

Appetizer

Yellow Tail Jalapeño

Thin slice fresh yellow tail top with jalapeño and salsa sev yuzu sauce.

Chu Toro Tartar

Mid fatty tuna ,caviar .seasoned seaweed with ponzu & kimchi .

Beef Negimaki

Fresh scallion roll with Angus beef gill with teriyaki sauce.

BBQ Calamari

Asian calamari with Asian bbq sauce.

Entree

Special Maki & Sashimi

Pick any special roll with today sashimi of 5 seasonal varieties.

Filet Mignon Hibachi

8 zo Angus filet mignon .fried rice and hibachi fresh vegetable .

Ginger scallion Lobster

Twin lobster with ginger scallion sauce.

Chilean Sea Bass

Roasted sea bass with miso sauce and roasted fresh veg.

Desserts

Fried cheesecake

Fried ice cream

Creme brûlée