



nye 2023

\$75 per person

\$45 beverage pairing

full table participation is required

first course

Oysters Rockefeller

Okinawa spinach, garlic cream,
shichimi, toasted panko

OR

Cedar Key Clam & Miso Soup

kabocha squash, shimeji mushroom, sesame

second course

Eight Ball

pan seared octopus, chili black bean “mole,” house chili
crunch, Okinawa sweet potato, crispy Brussel’s sprouts

OR

Black Pepper Smoked Hamachi

mature yellowtail, ginger tozazu, house chili crunch,
shiitake bacon, chives

OR

Bluefin Tuna Tasting (\$15 supp)

two pieces each of Akami, Chutoro, & Otoro, served with
Japanese soy, house pickled sunchoke, & fresh wasabi

main course

Hawaiian Filet

pineapple basil fried rice, vegetable kakiage,
caramelized onion & soy demi glace

OR

“Lobster Roll” & Four Nigiri Combo

tempura lobster, brown butter aioli,
avocado, masago, & chives,

OR

“Gold Digger” & Four Nigiri Combo (\$10 supp)

tempura lobster, avocado, yuzu kewpie, scallions, topped with
A5 Wagyu beef, red wine soy reduction, truffle salt, 24kt gold

dessert

Dark Chocolate Mousse

hazelnut cookies, toasted marshmallow

OR

Golden Delicious

apple-chestnut compote, pecan feuilletine, cinnamon
crumble, whipped crème fraîche, coquito ice cream, 24kt gold