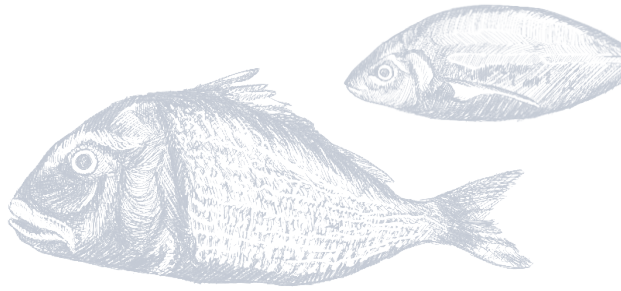


EIGHT  
EIGHT  
EIGHT



NEW  
YEAR'S  
EVE

2024

**OTOSHI**

**COLD APPETIZER**

TUNA & YELLOWTAIL CRUDO\*  
AVOCADO, BLOOD ORANGE

**HOT APPETIZER**

TOSHIKOSHI SOBA NOODLE  
KOMBU, TOGARASHI, SHIITAKE MUSHROOM

**SUSHI**

SASHIMI | ORA KING SALMON\*  
NIGIRI | KINMEDAI & KANPACHI\*  
MAKI | BLUE FIN TUNA\*

**MAIN**

6OZ WAGYU FILET OR MISO COD

SERVED WITH

BOK CHOY, HEIRLOOM CARROT,  
BLACK GARLIC SANCHO EMULSION

DONABE FRIED RICE FOR THE TABLE

**DESSERT**

DARK CHOCOLATE CREPE CAKE  
MISO CARAMEL

**SUPPLEMENTS**

FRESH GRATED WASABI \$12 | CAVIAR BUMP \$36  
SHAVED TRUFFLES \$45 | 4OZ A5 KAGOSHIMA \$82

(DIETARY ALTERNATIVES AVAILABLE UPON REQUEST)

CHEF DE CUISINE: ALFREDO BUENO | MASTER SUSHI CHEF: DEDEN BANDI

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.