

New Year's Eve Evening Menu

Zensai | Appetizer

Ebi koroke to yuzu miso

shrimp croquette, pumpkin, miso and yuzu citrus sauce

Hassun | Small Dishes

Assortment of small courses

duck breast with ume teriyaki sauce

vegetables simmered in dashi broth

baked tofu with spicy miso sauce

chawan mushi with wild Canadian salmon caviar

bozushi with marinated mackerel

Otsukuri | Sashimi Selection

Sashimi moriawase

tuna belly, king salmon, scallops, wild red shrimp, sea bream

vegetables, seaweed, shiso, wasabi

Yakimono n.1 | Grilled Course

Yaki sakana

roasted sea bass, white radish

kimizu sauce - egg yolks, herbs

Yakimono n.2 | Second Grilled Course

Yaki niku

A5+ Wagyu striploin steak

grilled mushrooms, dried mushroom and black truffle sauce

Sushi selection

Nigiri

Akami - lean tuna

Potowain maguro juke - tuna marinated in port wine, chocolate-St. John's nut miso

Unagi kabayaki - grilled freshwater eel, sansho pepper

Hamachi - Japanese amberjack, koji miso (sweet rice miso)

Shitake - simmered shitake mushroom

Kampyō maki - simmered Japanese gourd

Dezato | Dessert

Nama Choco

Japanese fresh chocolate

6990 Kč

AMATO