

NEW YEAR  
*Special*  
DINNER

**6 SQUARES**

*Sea Bream and Salmon Marinated with Perilla,  
Salted Salmon Roe, Lemon Espuma*

DAICHINO SALAD

*Kuwai Arrowhead, Eel Burdock Roll, Sweet-Simmered Kumquat,  
Yomogigashima Surimi Vegetable Roll*

*Straw-Grilled Tuna with Egg Yolk Truffle Sauce*

*Deep-Fried Salmon Kadayif,  
Mustard Spinach and Cream Sauce*

*Chikuzenni Simmered Chicken and Root Vegetables*

**HOT APPETIZER**

*Gekko Lily Bulb Bun Topped with Sea Urchin,  
White Miso Flavored with Japanese Mustard*

**BREAD**

*Rice Flour Bread Made with SORANO Rice from a Partner Farm*

**FISH DISH**

*Chargrilled Homard Lobster and Ezo Abalone with Steamed Mustard  
Spinach and Turnip and Homard Sauce*

**MEAT DISH**

*Straw-Grilled Yoichi Venison, Truffle Potato Purée,  
Homemade Hishio Sauce and  
Madeira Sauce Adorned with Ome Kale*

**DESSERT**

*Flower Petal Mochi of Brown Sugar Burdock and  
Hassaku Citrus Tuile Sandwiched in  
Red Beetroot Turkish Delight*