

NEW YEARS EVE MENU



INDIVIDUAL PLATING (250€/PAX)

3 Ways

Oyster Tempura with Shiso and Foam Champagne
Baby scallop Aji Amarillo and Crispy Quinoa
White Shrimp New Style with Caviar

Txangurro Nobu Style

Lobster Salad with spicy Mango Lemon dressing

Sushi Selection

Toro with Tomato Piparra sauce and Caviar
King Crab masago, Negui and Spicy Cream
Wagyu A5 with Unagui sauce and Sancho pepper

Roasted Turbot with Yuzu Miso Veloute
Smoked A5 with Foie Grass, Roasted Sweet Potato Pure

Dessert

Creamy almond, Kalamansi & Champagne

*Beverage not included