

# NEW YEARS EVE MENU

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## 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 Gras, Roasted Sweet Potato Pure

### Dessert

Creamy almond, Kalamansi & Champagne

\*Beverage not included