



— NYE TASTING MENU —

7-COURSES DESIGNED TO SHARE

GUACAMOLE

With corn tortillas

SALMON AND TUNA TACOS

Salmon, mango, avocado, cancha.

Tuna, onion, coriander, sesame seeds and poke dressing

DUO OF CEVICHE

YELLOWTAIL TIRADITO

Truffle puree, pickled cucumber and truffle ponzu

CHICKEN TERIYAKI

Chicken skewers marinated with teriyaki sauce

RIB EYE

Crispy shallots, chili, and salsa Criolla

BLACK COD

Marinated 48 hours in miso served with bok choi and ginger

CHEF'S CHOICE DESSERT

Allergen information available on request.

A discretionary 12.5% service charge will be added to your bill

