h a k u b a i

New Year's Osechi

Friday, January 1, 2027, 3 seatings: 11:30am, 2:30pm, 6pm
Saturday, January 2, 2027, 2 seatings: 2:30pm, 5:00pm

Limited dietary restrictions may be accommodated.

Sakizuke/Amuse Bouche

Pickled Radish and Carrot, Jellyfish, Snow Crab,
Boiled Mitsuba, Knotted Kelp

Iwai Zen/Celebratory Delicacies

Black Soybeans Marinated in Red Wine, Chorogi
Red and White Fish Cakes, Candied Chestnut Purée
Herring Roe in Dashi Broth, Sake-Steamed Abalone
Simmered Prawn in Light Broth, Salmon Roe
Candied Sardines, Daikon Radish with Dried Mullet Roe

Otsukuri/Sashimi Selection

Tuna, Bigfin Reef Squid, Amberjack, Hokkaido Fresh Uni
with Garnishes

Yakimono Hassun/Grilled and Seasonal Specialties

Baked Wild Sea Bream with Shutou Sauce and Grated Yam
Miyazaki Wagyu Filet A5 with Yuzu Pepper Ponzu Sauce
Simmered Root Vegetables, Konjac, Koya Tofu

Oshokuji/Rice and Soup

New Year's Ozoni Soup with Burdock Root, Daikon, Maitake, Greens,
Grilled Free-Range Chicken, Mochi, and Yuzu
Grilled Eel Sushi

Kanmi/Dessert

Matcha Sesame Tofu with Soybean Flour and Brown Sugar Syrup
Vanilla Ice Cream with Strawberry Sauce
Japanese Crown Melon

$275 Per Person plus Tax and Gratuity

Executive Chef Yukihiro Sato

hakubai

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お節膳

【先付け】

紅白なます　くらげ　ズワイガニ

柚三ツ葉　結び昆布

【祝い膳】

黒豆ワイン漬け　紅白千代呂木

紅白かまぼこ　栗金団

数の子 土佐和え

車海老芝煮 いくら　鮑の酒蒸し

田作り　からすみ大根

【お造り】

本鮪　あおりいか　かんぱち　北海道生雲丹

添え野菜

【焼物八寸】

天然鯛酒盗とろろ焼き

宮崎和牛フィレ A5 和風ステーキ・柚子胡椒ポン酢

煮しめ

【お食事】

雑煮椀：牛蒡・大根・人参・舞茸・青菜

地鶏の塩焼き・焼餅・柚子

うなぎの棒寿司

【甘味】

抹茶胡麻豆腐・きな粉・黒蜜

バニラアイスクリーム・いちごソース

日本産クラウンメロン

$275 Per Person plus Tax and Gratuity

料理長　佐藤幸弘