



# OSECHI ZANMAI



## Kuchi Tori

### DATEMAKI

Sweet, rolled egg and minced fish omelet

### MAME KINTON

Mashed, sweet, white Lima beans

### KOHAKU KAMABOKO

Red and white fish cake

### ZUWAI KANI KOGANEMAKI

Snow crab delicately wrapped in a thin layer of egg omelet

## Iwai Zakana

### KAZUNOKO

Crisp herring roe marinated in a light dashi broth

### TATSUKURI

Small sardines cooked in a sweet caramel

### KUROMAME

Large black beans simmered in a sweet, soy sauce

### KAKI NAMASU

Persimmon, daikon radish, and carrot pickled in a sweet vinegar

## Namamono

### OMAKASE SUSHI OR SASHIMI

Customer's choice of chef selected sushi OR sashimi

## Agemono

### OMAKASE TENPURA

Variety of vegetables and shrimp lightly battered and deep-fried

## Nimono

### NISHIME

Takenoko/bamboo shoots, gobo/burdock root, renkon/lotus root, and ume ninjin/carved carrot lightly simmered in a fish and soy stock

### NISHIN KOBUMAKI

Herring wrapped in seasoned layers of kelp and simmered

### AWABI YAWARAKANI

Tender Hokkaido abalone simmered in a light broth

## Yakimono

### KODAI SHIOYAKI

Lightly salted and grilled baby snapper

### KAMO ROSU

Pan seared and marinated duck breast

### GYU ICHIMATSU

Braised roulade of thinly sliced strip loin wrapped around carrot and daikon radish

### HAJIKAMI

Pickled ginger shoot

## Shirumono

### Ozo-ni

Traditional New Year's soup with sticky mochi rice cake and ito kezuri