



HOSHI

24 to 25 December | \$260++ | Dinner

Amuse-Bouche

Japanese Fresh Beancurd with Sea Urchin
in Thick Dashi Sauce

Appetiser

Bluefin Tuna, Squid and Scallop Sashimi
with Assorted Vegetables and Olive Soy Sauce

Osuimono

Japanese Tilefish and Grated Turnip with
Yuzu Citrus
in Clear Japanese Broth

Assortment of Tempura

(10 Pieces)

2 Live Shrimp, 1 Live Shrimp with Shiso,
2 Seafood, 2 Vegetables, Shrimp Toast,
Japanese Snow Crab Beancurd Roll,
Sea Urchin with Kaviari Kristal Caviar

Kakiage

Tenbara with Black Truffles
Miso Soup and Pickles

Dessert

Seasonal Japanese Fruit