



NYE PRE-FIXE DINNER

\$70/PERSON

FIRST

EDAMAME

Fresh soybeans seasoned with sea salt (gluten-free)

MISO SOUP

Hot dashi broth with tofu, seaweed & scallions (cup)

SECOND

(for the table)

MR. KIM'S CRISPY RICE

Spicy Tuna on a bed of crispy rice topped with jalapeno & tobiko, spicy mayo & unagi sauce* (6 pcs)

HAMACHI ON THE HALL

Sliced yellowtail (a rich & buttery fish) garnished with fresh jalapeño, radish sprouts, red & wasabi tobiko, dressed with ponzu sauce & yuzu (6 pcs)* (gluten-free)

THIRD

SASHIMI | NIGIRI

Your choice of sashimi (3 pcs) or nigiri (2 pcs)*

FOURTH

SUSHI ROLL

Choice of any specialty roll*

FOURTH

DESSERT

Mochi Donut Sundae

TO DRINK

INCLUDES:

ONE BOTTLE OF WINE
PER TWO GUESTS +
A COCKTAIL IN
THE WARD ROOM
AFTER DINNER

*CONSUMER ADVISORY

*THE CHICAGO DEPARTMENT OF PUBLIC HEALTH ADVISES THAT CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN, SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY, OR SHELLFISH, MAY RESULT IN AN INCREASED RISK OF FOODBORNE ILLNESS. MANY OF OUR ITEMS CONTAIN SESAME OIL. (EVEN IF NOT LISTED), PLEASE ALERT YOUR SERVER IF YOU ARE ALLERGIC TO THIS OR ANY OTHER INGREDIENTS.

GRATUITY IS NOT INCLUDED
ALL SUSHI ITEMS NOTED WITH (*) ARE SERVED RAW