

F A B U

NEW YEAR'S EVE MENU  
1ST SEATING

SAISHO

HAPPY SPOON

UNI, IKURA, PONZU CRÈME FRAÎCHE

*Iron Horse Cuvée Michael Mina 2012, Green Valley of Russian River, CA*

NITSUKE

KABOCHA TOFU

KABOCHA-NI, BLACK PERSIMMON SOY

*Aizu Chusho Junmai, Fukushima, Japan*

YAKI

SEARED HUDSON VALLEY FOIE GRAS

CRISP RICE, ANAGO, BALSAMIC GLAZE

*Kruger-Rumpf Scheurebe Spätlese, Nahe, Germany 2015*

SUSHI

NIGIRI

SHIROMI | HIKARIMONO

*Georg Breuer Riesling Rauenthal Trocken, Rheingau, Germany 2015*

SUSHI

NIGIRI

AKAMI | KAI

*Kirinzan Junmai Ginjo, Niigata, Japan*

SUSHI

MAKIMONO

KANPYO MAKI | KASUTERA TAMAGO

*Kakurei Junmai Ginjo Plum, Niigata, Japan*

DEZATO

MOCHI

JAPANESE ICE CREAM

*\$105 per person / \$75 beverage pairing*