

F A B U

NEW YEAR'S EVE MENU 2ND 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

AGE

A5 WAGYU KATSU

CIPOLLINI ONION, WORCESTERSHIRE

Sylvaie Pataille Marsannay 'Clos du Roy', Burgundy, France 2013

SUSHI

NIGIRI

SHIROMI | HIKARIMONO

Georg Breuer Riesling Raenthal 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

\$145 per person / \$95 beverage pairing