

## TOKII NEW YEARS' EVE PARTY MENU

Kinoko mushroom clear soup – black truffle tortellini

Scallop ceviche – blood orange, fennel, sesame dressing

Lobster tempura – yuzu hollandaise, ito togarashi

Selection of 3 nigiri

Yellow tail jalapeno – yuzu dressing

Seared a5 Japanese wagyu – kizami wasabi, sweet soy

Seabass green shiso – myoga

Steamed fillet of turbot – rainbow chard, champagne &  
miso sauce

Roast fillet of Dedham Vale beef – wasabi mash, honey &  
soy glazed Yukon carrots, red wine sauce

Chocolate & passion fruit delice – raspberry sorbet,  
sesame tulle

A 7-course dinner including:

- Welcome cocktail on arrival
- Glass of champagne at midnight
- Tea, coffee, and petit fours
- Live music

£188 per person

PLUS, add UNLIMITED beer and wine between 8pm and 11pm  
for just £58 extra per person.