New Year's Eve 2025
Prix Fixe Menu

$95 per guest | tax & gratuity not included

FIRST

choice of:

FOIE GRAS TORCHON
armagnac, prune, almond, spiced toast

HONEY ROASTED BABY BEET SALAD
date, hazelnut, smoked goat cheese, pickled leeks, radicchio, seeded lavash

1/2 DOZEN EAST COAST OYSTERS
hibiscus-ginger mignonette

SPICY AHI TUNA
sesame-mustard cream, radish, sea beans, avocado, smoked ikura, nori, crispy rice cracker

LOBSTER BISQUE
butter poached lobster, kabocha squash, puff pastry, sherry, chives

SECOND

choice of:

CHESTNUT TAGLIOLINI
savoy cabbage, speck, black truffle, pecorino

HAZELNUT-CRUSTED SCALLOPS
parsnip, meyer lemon-fennel jam, crispy capers, champagne-caviar beurre blanc

PRIME BEEF TARTARE
crispy potato galette, chives, capers, truffle aioli, parmesan, cured egg yolk

GRILLED JUMBO TIGER PRAWNS
'piperade', scallions, yuzu-kosho uni butter

THIRD

choice of:

GRILLED CHILEAN SEA BASS
jonah crab, enoki, spinach, sesame, miso-dashi emulsion

AUSTRALIAN WAGYU STRIP
potato pavé, celery root purée, baby carrots, sauce périgueux

RACK OF LAMB CHOPS
black garlic, jerusalem artichoke puree, grilled potato, cured olive–lamb jus

SUSHI COMBO- roll, sashimi + wakame salad
one roll- sfg, electric eel, roc city, tempura shrimp, tnt
one sashimi- tuna, hamachi, salmon, eel
sub rainbow roll or surf & turf +$10

ENHANCEMENTS

available as add-ons to the prix fixe dinner or at the bar

CAVIAR

1 OZ OSETRA CAVIAR
whipped crème fraîche, egg mimosa, warm mini, chives, steam buns $90

SIDES

FRENCH FRIES $10

DUCK FAT FRIED BRUSSELS SPROUTS $10

SMOKED GOUDA + CAULIFLOWER GRATIN $10

NIGIRI + SASHIMI

TUNA $9/$13
SALMON $8/$11
YELLOWTAIL $9/$13
EEL $9/$13

SUSHI

TANUKI
tuna, avocado, carrot, yuzu mayo $17

GARDEN GROVE
cucumber, avocado, pickled carrot, sweet potato, scallion, fried garlic, sesame seed $15

CALIFORNIA
crab, avocado, cucumber $14

SPICY ROLL
choice of one: tuna, salmon, yellowtail
spicy sauce, scallion $16

EELECTRIC FEEL
f.w. eel, avocado, cucumber, cream cheese, spicy mayo, scallions, fried garlic, kabayaki sauce $18

TEMPURA SHRIMP
avocado, cucumber, and topped with spicy tuna, spicy mayo, eel sauce $17

SFG
crab, sweet potato, avocado, warm garlic-miso lobster–truffle cream sauce $30

SURF + TURF
crab, cucumber, avocado, wrapped with wagyu beef, warm garlic miso lobster truffle cream sauce $36

T.N.T.
crab, avocado, cucumber roll topped with baked scallops, onion, bacon, mushrooms, sweet soy, scallions $32

ROC CITY
tuna, salmon, yellowtail, wasabi, red ginger, sriracha, spicy mayo, kabayaki sauce, scallions, fried garlic $25