



holiday cheer

Tasting Menu

Amuse Bouche

Big Eye Tuna Tartare*

miso bun, golden osetra caviar

First Course

Today's Featured Sashimi*

chef's choice

Second Course

Next Door Sushi Selections*

Chef Loi's selections

Third Course

Miso Baked Chilean Sea Bass*

Kyoto saikyo miso, eggplant, mushroom

Fourth Course

Roasted Beef Tenderloin*

Japanese sweet potato, truffle veal jus

Dessert

Croissant Pot de Crème

Madagascar vanilla & banana ice cream,
maldon salt

\$125 Per Person

*Next Door reminds you that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.