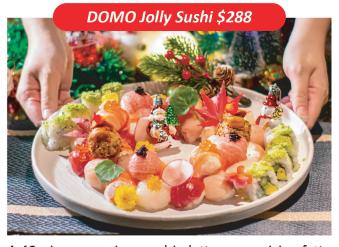
## DOMO CHRISTMAS AT HOME

## A Japanese-Inspired Holiday Feast



A deluxe selection of sashimi featuring fatty tuna (toro), uni, snow crab, Hokkaido scallop, akami, salmon belly, hamachi, and ikura.



A 40-piece premium sushi platter comprising fatty tuna (toro), uni, snow crab, Hokkaido scallop, akami, salmon belly, hamachi, and ikura.



A holiday showstopper: sushi rice rolled with premium snow crab and classic California roll fillings, crafted into a festive Yule log.





Sticky Iberico Baby Pork Rib Slab (1.2kg) — \$68

Tender Iberico pork ribs, slow-grilled over charcoal and glazed with Japanese sweet plum sauce, until fall-off-the-bone tender.

Miso Gindara Saikyo Black Cod (1–1.1kg) — \$168

Premium Alaskan black cod delicately marinated in a fragrant yuzu miso blend. Expect a rich, buttery texture and deep umami flavor that melts in your mouth.

Yuzu Honey-Glazed Turkey with Foie Gras & Truffle Roulade (4-5kg) — \$248

A festive harmony of Japanese yuzu, foie gras, and delicate cranberry teriyaki, paired with a luxurious truffle roulade.

Slow-Grilled Miyazaki A5 Wagyu Striploin (1 -1.2kg) — \$290

Premium A5 Miyazaki Wagyu, slow-grilled over Binchōtan charcoal for an exquisite smoky aroma and melt-in-your-mouth tenderness. Served with mustard miso and Himalayan pink salt.

## Handcrafted Japanese-Inspired CHRISTMAS CAKES



Japanese Musk Melon Almond Cake (1kg) — \$98

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Dark Cherry Christmas Forest Log Cake (1kg) — \$88

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A light and luxurious cake featuring soft almond sponge layered with velvety musk melon cream. Delicately fragrant, with a refreshing nutty sweetness in every bite. A festive log cake crafted with decadent chocolate sponge, enveloping rich dark cherry compote and silky chocolate chantilly, finished with a hint of Hibiki whiskey for gentle warmth.

Yuzu Mango Passionfruit Tiramisu (1kg) — \$88

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Umeshu Strawberries Short Cake (1kg) — \$78

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A tropical twist on the classic tiramisu—mascarpone cream layered over yuzu-soaked sponge, balanced with bright citrus notes of yuzu, and the natural sweetness of mango and passionfruit.

Soft vanilla sponge layered with umeshu-infused strawberries, balancing natural sweetness with the elegant tang of Japanese plum liqueur. Light, luscious, and refined.











Truffle Mushroom Baked Rice — \$38

Snow Crab & Tobiko Baked Rice — \$68

Grilled Sweet Corn & Goma Glaze — \$25

Asparagus with Fried Capers & Sesame Teriyaki — \$25

Baked Winter Mushroom with Soy Butter — \$25