Anglesea

NEW YEAR'S EVE

THURSDAY 31 DECEMBER 2026

Welcome to the final night of the year. Tonight's set menu celebrates seasonal ingredients, bold flavours and contemporary Japanese technique. Raise a glass and welcome the New Year with us.

TO START

Assorted Sashimi Plate

Fresh Pacific oysters, tosazu & sake-cured trout roe, aged king salmon and kingfish, Hokkaido scallops

NEXT TO COME

TEISHOKU-STYLE SHARING EXPERIENCE

Japanese Mushroom Consommé
Truffle oil

Wasabi & Edamame Guacamole
Furikake, puffed sesame cracker

Salted Plum & Red Bean Dango

Sautéed Edamame
Sansho pepper dust

Caramelised Sweetcorn
Chilli-miso butter, mint & shiso

English Spinach
Roasted sesame dressing, chilli rayu

WITH MAINS

Korean Fried Chicken Bossam
Kimchi, pickled mustard, ssamjang sauce, gem lettuce

&

Futari Wagyu Striploin 9+
Ember-kissed over binchotan, yuzukosho, teppanyaki sauce

Served with summer lettuce salad and rice to share

DESSERT

Meiji Melty Kiss
Chocolate mousse, raspberry, miso caramel, vanilla ice cream

Ask our team about tonight's wine pairing, selected to complement each course