TO BOOK YOUR NEW YEAR'S EVE DINNER, PLEASE CONTACT US AT NY.EVE@MISS-KO.COM

可小姐
ミス·コー
MISS KŌ
미스고

TOKYO 3027 SEOUL

195.0€

NEW YEAR'S EVE MENU 2027

AMUSE-BOUCHE

GEISHA
(*2 pieces*)
Tuna maki, fresh truffle shavings and spicy mayo

STARTERS

NIGIRI LUXE
Selection of 6 pieces, bottarga, fresh truffle and caviar

OR

OMĀRU EBI
Lobster gyozas with truffle, light coconut milk bisque

OR

TSUNATAKOSU
Tuna tacos, creamy yuzu avocado and caviar

OR

SASHIZZAS
Red tuna with fresh truffle

OR

SHĪTAKE TAÏTAÏ
Shiitake mushrooms and sea bream taï-taï, fresh truffle shavings

MAIN COURSES

GINTARA
Miso-glazed black cod, truffle purée

OR

YAKUZA PLATTER
Ikura, truffle and caviar (24 pieces)

OR

SUZUKI
Roasted sea bass fillet, calamansi and lemongrass infusion, coconut and lemongrass rice

OR

ANGASU
Angus beef fillet tataki, miso, foie gras, mashed potatoes with fresh truffle

OR

YAKISOBA
Stir-fried noodles with morel mushrooms and lobster

DESSERTS

REMONTARUTO
Black lemon tart, whipped shiso ganache

OR

MOCHI
Mochi selection and roasted pineapple

OR

KOKONATTSU
Coconut and passion fruit tiramisu, vanilla coconut cream

OR

CHOKORĒTO
Guanaja Valrhona chocolate mi-cuit, ginger vanilla ice cream

BOISSONS

Glass of Champagne(12cl)

OR

Mocktail(25cl)

OR

Mineral water and coffee

If you have any food allergies, please inform us. Our allergen list is available at the restaurant. Subject to change. Alcohol abuse is dangerous to your health. Please drink responsibly.
We work exclusively with fresh ingredients, which may result in adjustments depending on availability. All prices are in euros, inclusive of VAT and service charge. We do not accept cheques.