NEW YEARS EVE

MIDNIGHT IN *Ginza*

SUTĒKI

MIDNIGHT IN GINZA

For one night, Sutēki becomes a Ginza members' club, the golden-age glamour of Tokyo's most exclusive district, brought to Dubai Harbour. Discreet, dressed-up, live music, top-shelf pours and impeccable service. Elegant over dinner, and a proper party after midnight.

GLAMOROUS · EXCLUSIVE · CINEMATIC

DATE
Thursday 31 December 2026

LOCATION
Sutēki Dubai,
First Floor, Bay Marina, Dubai Harbour
(Next to Iris) Dubai, UAE.

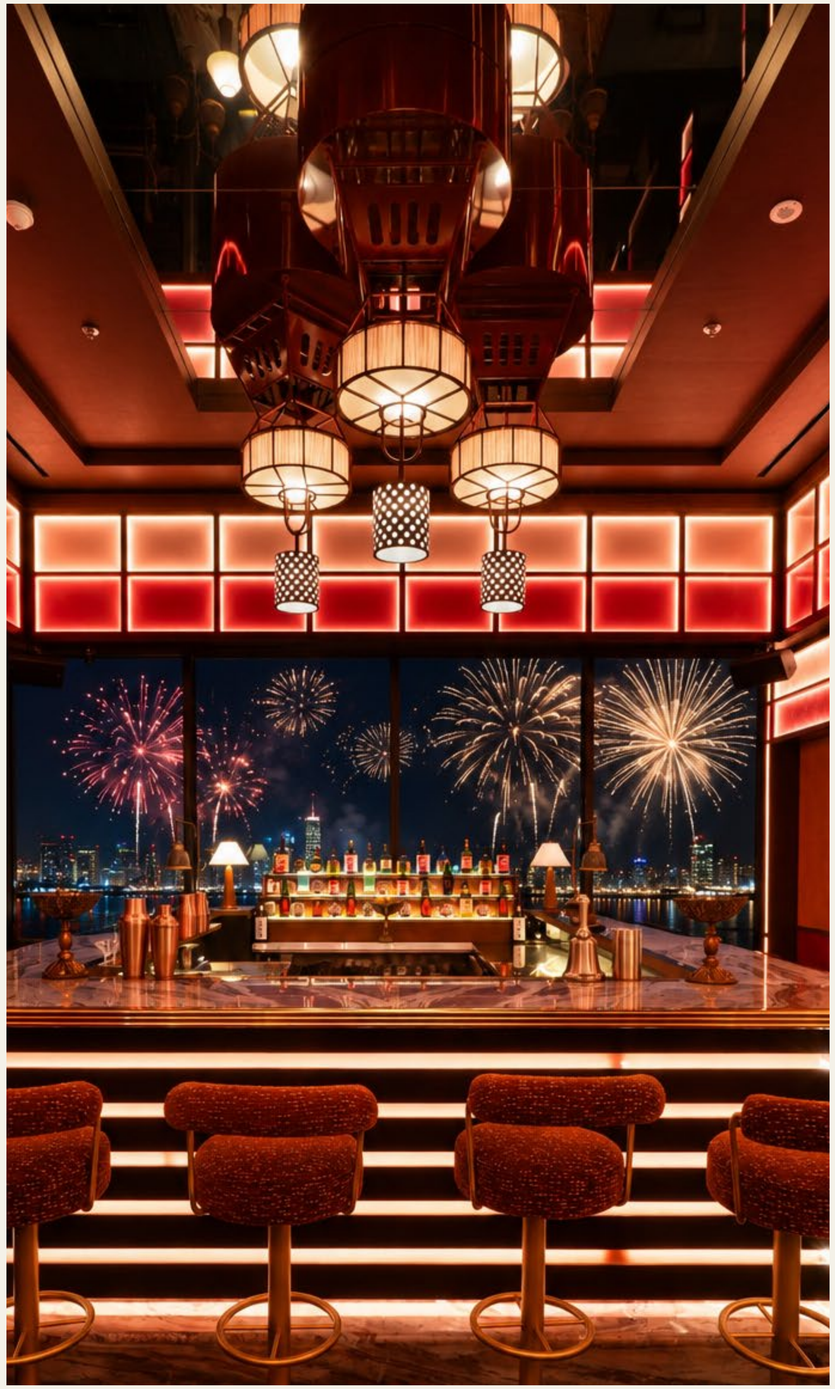
ENTERTAINMENT
DJ & roaming singer

DRESS CODE
Suit and tie | Cocktail dresses

SEATINGS
Early dinner: 6pm-8pm
New Year's Eve: 8pm onwards
(last reservation 10pm)













FOOD MENU

Tasting Menu | 12 courses
AED 990 per person

FIRST LIGHT

TAKOYAKI
Octopus, bonito flakes, okonomiyaki sauce, Kewpie mayonnaise (MO,F,E,G,SY)

BLUEFIN TORO TARTARE
Chopped otoro, spicy soy, Oscietra caviar, toasted Japanese brioche (F,E,G,SY,D)

HAND GRAB
A5 wagyu sirloin, chilli soy, kizami wasabi, grated frozen foie gras (SY,G)

SIGNATURES

WHITE TRUFFLE CROQUETTE
Parmesan and koji béchamel, brown butter, Alba white truffle shaved tableside (D,E,G)

WAGYU GYOZA
Japanese wagyu and shiitake, miso dashi, chive oil, negi (G,SY,F)

WAGYU TARTARE
Wagyu bavette tartare, roasted bone marrow, Oscietra caviar (F,SY,CRU,G)

THE MAIN ACT

CHILEAN SEA BASS
72-hour saikyo miso, hajikami, pickled daikon (F,SY,G)

DONABE RICE
Koshihikari rice cooked in a traditional clay pot, cultured butter, aged soy, cured egg yolk, Alba white truffle shaved at the table. Served with seasonal mushrooms and soy butter. (D,SY,G,E)

YUZU & SAKE SORBET
Shiso, sansho pepper (SU)

A5 WAGYU STRIPLOIN, MB 6-7
Seared foie gras, shiitake miso jus, charred negi, served with Sutēki fries and aged parmesan. (D,SY)

FINALE

YUZU CHEESECAKE MOUSSE
Champagne granité (D,E,SU)

CRISPY BANANA GYOZA
Miso caramel, vanilla ice cream, white truffle honey, Alba white truffle (G,SY,D,E)

MIGNARDISES
Yuzu pâte de fruit, black sesame mochi, matcha chocolate (SE,D)

Prices are in AED and inclusive of 5% VAT and 7% Dubai Municipality Fees.
G – gluten I GF – gluten free I N – nuts I E – egg I F – fish I D – dairy I CRU – crustaceans I P – peanuts I SY – soy I CEL – celery I MT – mustard I SE – sesame I MO – molluscs I SU – sulphites I SF – sulphite free.
Should you have any allergies or dietary requirements, please ask your waiter for assistance.

BEVERAGE MENU

COCKTAILS

TOKYO SGROPPINO 85
Lemon sorbet, drowned in sake. Bergamot, kwai fei lychee, sparkling wine

SUTĒKI SOUR 85
A sour, sharpened with togarashi. Beniotome shochu, yuzu, nettle cordial, rose lemonade

UME TONIC 75
Plum-led, lightly floral. Nikka Coffey gin infused with seitaka awadachi sou, umeshu, yuzu liqueur, elderflower tonic

MUGI MARTINI 90
A martini built on barley tea, not brine. Nikka Coffey vodka infused with gardenia and lotus root, umami vermouth, jasmine

LAST POUR 90
Long, whisky-led, late in the evening. Nikka Coffey malt, apple cordial, melon soda, citrus

ENERGY DRINKS

RED BULL	45
RED BULL SUGAR-FREE	45
RED BULL WATERMELON	45

SAKE

SPARKLING

Light, refreshing and lively bubbles. Perfect as an aperitif	**300ml**
HAKUTSURU AWAYUKI JUNMAI SPARKLING Junmai | Hyogo, Japan	290
FUKUJU AWASAKI SPARKLING SAKE Junmai | Hyogo, Japan	470

AROMATIC

Fresh, fruity and floral sake	**720ml**
TATENOKAWA "SEIRYU, STREAM" JUNMAI DAIGINJO Junmai Daiginjo | Yamagata, Japan	990
HEAVENSAKE JUNMAI 12 Junmai | Japan	950
HEAVENSAKE JUNMAI DAIGINJO X URAKASUMI Junmai Daiginjo | Japan	1900
URAKASUMI ZEN JUNMAI GINJO Junmai Ginjo | Miyagi, Japan	710
NANBU BIJIN Junmai Daiginjo | Iwate, Japan	990
TENMEI GOLD LABEL Junmai Daiginjo | Fukushima, Japan	850

UMAMI

Rich-driven styles with savoury depth	**720ml**	**1.8l**
SUIGEI "DRUNKEN WHALE" TOKUBETSU JUNMAI Tokubetsu Junmai | Kochi, Japan	600	
MASUMI AKA (RED) YAMAHAI JUNMAI GINJO Yamahai Junmai Ginjo | Nagano, Japan	870	
REISEN TOKUBETSU HONJOZO Tokubetsu Honjozo | Gifu, Japan		970

SHOCHU

Traditional Japanese distilled spirit	**720ml**
BENIOTOME GOMA SHOCHU Sesame Shochu | Fukuoka, Japan	630

UMESHU

Classic Japanese plum liqueur. Fruity, floral and mellow	**650ml**	**720ml**
THE CHOYA SINGLE YEAR GOLDEN UME FRUIT Umeshu | Osaka, Japan	450	
CHOYA KOKUTO UMESHU Umeshu | Osaka, Japan		590

CHAMPAGNE

BRUT

	750ml	**1.5l**
VEUVE CLICQUOT YELLOW LABEL Brut | Champagne, France	1100	2400
MOËT ICE IMPÉRIAL Demi-Sec | Champagne, France	1300	
RUINART DE RUINART BRUT Brut | Champagne, France	1300	2800
RUINART BLANC DE BLANCS Blanc de Blancs | Champagne, France	2100	
DOM PÉRIGNON BRUT Brut | Champagne, France	5500	10500
LOUIS ROEDERER CRISTAL Brut | Champagne, France	7500	

ROSÉ

	750ml	**1.5l**
VEUVE CLICQUOT ROSÉ Rosé | Champagne, France	1600	3500
RUINART ROSÉ Rosé | Champagne, France	2100	
DOM PÉRIGNON ROSÉ LUMINOUS Rosé | Champagne, France	9000	
LOUIS ROEDERER CRISTAL ROSÉ Rosé | Champagne, France	10500	

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BEVERAGE MENU

WHITE WINE

CRISPY & VIBRANT

Bright acidity, refreshing citrus and mineral notes — BTL

RAMON BILBAO VERDEJO — 330
Verdejo | Rueda, Spain

GÉRARD BERTRAND “LA GRANDE BLEUE” — 420
Grenache Blanc, Vermentino & Viognier | Languedoc, France

MASSAYA BLANC — 460
Sauvignon Blanc, Obaideh, Clairette | Bekaa Valley, Lebanon

CRAGGY RANGE TE MUNA ROAD — 550
Sauvignon Blanc | Martinborough, New Zealand

MAR DE FRADES ALBARIÑO — 690
Albariño | Rías Baixas, Galicia, Spain

PIO CESARE GAVI — 720
Cortese | Piemonte, Italy

CHABLIS 1ER CRU VAILLONS D. RAOUL GAUTHERIN & FILS — 1180
Chardonnay | Chablis, Burgundy, France

GAVI DEI GAVI “BLACK LABEL” LA SCOLCA — 1580
Cortese | Gavi, Piemonte, Italy

ALOIS LAGEDER PINOT GRIGIO — 830
Pinot Grigio | Alto Adige, Italy

PASCAL JOLIVET SANCERRE — 1020
Sauvignon Blanc | Loire Valley, France

SMOOTH & FRAGRANT

Elegant wines with floral aromas and soft texture — BTL

FONTANAFREDDA VIA DEL SALE LANGHE BIANCO — 600
Arneis | Langhe, Piemonte, Italy

GÉRARD BERTRAND “ORANGE GOLD” — 540
Orange Wine, Grenache Blanc, Viognier | Languedoc, France

FEUDO MACCARI “FAMILY & FRIENDS” — 870
Grillo | Sicily, Italy

ORMA VERMENTINO BIANCO ‘TENUTA SETTE PONTI’ — 590
Vermentino | Tuscany, Italy

MÂCON-BUSSIÈRES “LES CLOS” JOSEPH DROUHIN — 570
Chardonnay | Mâconnais, Burgundy, France

CLOUDY BAY “TE KOKO” — 1900
Sauvignon Blanc | Marlborough, New Zealand

BUTTERY & COMPLEX

Full-bodied whites with richness, oak influence and layered texture — BTL

POUILLY-FUISSÉ, CHARTRON & TRÉBUCHET — 870
Chardonnay | Mâconnais, Burgundy, France

2018 BLANC DE LYNCH-BAGES — 2250
Sauvignon Blanc, Sémillon | Pauillac, Bordeaux, France

2022 MEURSAULT-PERRIERES 1ER CRU, D. JACQUES PRIEUR — 4700
Chardonnay | Burgundy, France

2021 CORTON-CHARLEMAGNE GRAND CRU, ‘DAVID MORET’ — 7500
Chardonnay | Burgundy, France

RED WINE

ELEGANT & PERFUMED

Refined structure, aromatic complexity and silky tannins — BTL

BOURGOGNE LAFORÊT, MAISON JOSEPH DROUHIN — 780
Pinot Noir | Burgundy, France

2021 GEVREY-CHAMBERTIN, “LA VOUGERAIE” — 2450
Pinot Noir | Burgundy, France

GÉRARD BERTRAND “LE CHOUCHOU” — 440
Grenache Noir | Languedoc, France

SAVOURY & CLASSY

Balanced reds with earthy character and gastronomic depth — BTL

CLOS LA COUTALE — 380
Malbec | Cahors, France

MASSAYA TERRASSES DE BAALBECK — 690
Cabernet Sauvignon, Mourvèdre, Cinsault | Bekaa Valley, Lebanon

CHATEAU STE. MICHELLE — 530
Merlot | Columbia Valley, USA

RAMÓN BILBAO CRIANZA — 340
Tempranillo | Rioja Alta, Spain

MARQUÉS DE RISCAL RESERVA — 710
Tempranillo, Graciano | Rioja, Spain

CROGNOLO, TENUTA SETTE PONTI — 770
Sangiovese, Merlot | Tuscany, Italy

2016 CHÂTEAU LAROZE — 1250
Merlot, Cabernet Franc | Saint-Émilion, Bordeaux, France

KANONKOP PINOTAGE — 1300
Pinotage | Stellenbosch, South Africa

2020 BAROLO, ELIO ALTARE — 2200
Nebbiolo | Barolo, Piemonte, Italy

2019 PINTIA, VEGA SICILIA — 2100
Tempranillo | Toro, Spain

2022 AMARONE DELLA VALPOLICELLA VALPANTENA DOCG BERTANI — 1550
Corvina, Rondinella | Veneto, Italy

RICH & INTENSE

Powerful wines with depth, concentration and long ageing potential — BTL

2021 CHÂTEAUNEUF-DU-PAPE, CHÂTEAU DE BEAUCASTEL — 3450
Southern Rhône Blend | Rhône Valley, France

2019 LUCE BRUNELLO DI MONTALCINO — 3400
Sangiovese | Tuscany, Italy

2019 TIGNANELLO, MARCHESI ANTINORI — 3700
Sangiovese, Cabernet Sauvignon | Tuscany, Italy

2010 CHÂTEAU MALESCOT ST-EXUPÉRY — 4000
Cabernet Sauvignon, Merlot, Cabernet Franc | Margaux, France

2015 CHÂTEAU LA FLEUR-PÉTRUS — 5400
Merlot, Cabernet Franc, Petit Verdot | Pomerol, Bordeaux, France

2021 SASSICAIA, TENUTA SAN GUIDO — 6500
Cabernet Sauvignon, Cabernet Franc | Bolgheri, Tuscany, Italy

RED WINE

RICH & INTENSE

Powerful wines with depth, concentration and long ageing potential — BTL

2015 LE PETIT MOUTON DE ROTHSCHILD — 6500
Cabernet Sauvignon, Merlot, Cabernet Franc | Pauillac, France

2014 CHÂTEAU ANGÉLUS — 9500
Merlot, Cabernet Franc | Saint-Émilion, Bordeaux, France

ROSÉ WINE

	750ml	1500ml
M DE MINUTY ROSÉ Grenache, Cinsault | Provence, France	440	890
CHÂTEAU D'ESCLANS WHISPERING ANGEL Grenache, Cinsault, Rolle | Provence, France	680	1450
HAMPTON WATER ROSÉ Grenache, Cinsault, Mourvèdre | Languedoc, France	570	
CHÂTEAU MINUTY 281 ROSÉ Grenache | Provence, France	1650	3250

DESSERT WINE

CHÂTEAU ARMAJAN DES ORMES, SAUTERNES — BTL — 1100
Sémillon, Sauvignon Blanc, Muscadelle | Bordeaux, France

BY THE GLASS

SAKE

	GLS
SUIGEI “DRUNKEN WHALE” TOKUBETSU JUNMAI 125ml	125
HEAVENSAKE JUNMAI 12 125ml	135

SAKE BY THE CARAFE Served Cold Or Warm

REISEN TOKUBETSU HONJOZO 300ml	220

WHITE WINE

RAMON BILBAO VERDEJO 150ml	70
GÉRARD BERTRAND “LA GRANDE BLEUE” 150ml	80
MÂCON-BUSSIÈRES “LES CLOS” JOSEPH DROUHIN 150ml	110
ORMA VERMENTINO BIANCO ‘TENUTA SETTE PONTI’ 150ml	115

RED WINE

RAMON BILBAO CRIANZA 150ml	65
CLOS LA COUTALE CAHORS 150ml	75
GÉRARD BERTRAND “LE CHOUCHOU” 150ml	85
BOURGOGNE LAFORÊT, MAISON JOSEPH DROUHIN 150ml	150
CROGNOLO ‘TENUTA SETTE PONTI’ 150ml	160

ROSÉ WINE

M DE MINUTY ROSÉ 150ml	95
CHÂTEAU D'ESCLANS “WHISPERING ANGEL” 150ml	135

SHOCHU

BENIOTOME GOMA SHOCHU **‘BENIOTOME SHUZO’** 50ml	50

UMESHU

THE CHOYA SINGLE YEAR UMESHU 125ml	85
CHOYA KOKUTO UMESHU 125ml	100

DESSERT WINE

CHÂTEAU ARMAJAN DES ORMES 100ml	150

SPIRITS

VODKA

	GLS	BTL
NIKKA COFFEY VODKA	60	1400
GREY GOOSE	80	1900
GREY GOOSE ALTIUS	250	5100
BELVEDERE PURE	85	1950
BELVEDERE 10	250	5400

GIN

NIKKA COFFEY GIN	60	1400
KINOBI	95	1950
MONKEY 47	95	1700
SEVENTY ONE	310	5900

TEQUILA

PATRON SILVER	80	1900
PATRON REPOSADO	95	2500
PATRON ANEJO	105	2700
PATRON EL ALTO	210	7,500
MIJENTA BLANCO	80	1,900
MIJENTA REPOSADO	95	2350
SIETE LEGUAS BLANCO	80	2000
SIETE LEGUAS REPOSADO	90	2200
MARIA PASCUALA ANEJO	140	3200
CLASE AZUL REPOSADO	240	5900
DON JULIO ANEJO	140	3500
DON JULIO 1942	280	8000

RUM

BACARDI 8YO	60	1450
BACARDI 10 YO	65	1500
DICTADOR 12YO	75	1650
DICTADOR AURUM	140	3000

WHISKY

NIKKA COFFEY MALT	70	1700
NIKKA SUPER NIKKA	60	1450
NIKKA COFFEY GRAIN	65	1650
NIKKA GOLD & GOLD KABUTO	165	4500
NIKKA TAILORED	160	4100
YOICHI	85	2100
MIYAGIKYO	85	2000
UMIKI WHISKY	75	2000
THE KURAYOSHI 8YO	120	2600
THE KURAYOSHI SHERRY CASK	115	2500
THE KURAYOSHI 12YO	160	3700
THE KURAYOSHI PURE MALT	95	2200
TOGOUCHI 9YO BLENDED WHISKY	115	2600
TOGOUCHI 15YO BLENDED WHISKY	195	3800
MMATSUI SINGLE MALT THE PEATED	135	3000
YOICHI AROMATIC YEAST	270	5900
HIBIKI HARMONY	165	3600
YAMAZAKI 12YO	325	8000
YAMAZAKI DISTILLERS RESERVE	145	3100

COGNAC

	GLS	BTL
HENNESSY V.S.	70	1600
HENNESSY V.S.O.P	95	2300
HENNESSY X.O.	330	6900

Prices are in AED and inclusive of 5% VAT and 7% Dubai Municipality Fees.

FACT SHEET & CONTACTS

LOCATION
First Floor, Bay Marina, Dubai Harbour
(Next to Iris) Dubai, UAE.

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SALES & EVENTS TEAM
suteki.sales@alphamind-group.com

BOOKING POLICY
Deposit: 50% of the booking value on confirmation.

CANCELLATION POLICY
Cancellations made 21 days or more prior to the reservation date are eligible for a 50% refund of the deposit.

Cancellations made 14 days or less prior to the reservation date will result in the full deposit being forfeited and are non-refundable.