

ハッピーバレンタインデー



Happy Valentines Day! 2.14.19

Choose one item from each Category \$60 per person

Optional Beverage Pairings \$35 per person

永久に

Fun Bites

Curry Fries
shoestring fries, house blend curry powder, ichimi

Kaki Kaki
fried oyster, pickled persimmon tartar sauce

Tuna "Nameru"
tartare, coconut, shiso
Sake Pairing: Fukukoma Ichi Junmai Ginjo
Wine Pairing: Segura Viudas Brut Rosé, Cava, ESP

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Green Things

Cauliflower Potage
soy milk, nama fu

Beet Kara-age
kewpie-labne, dill

Grilled Shishito Peppers
(Btw they're Like Russian roulette)
gouda cheese, jalapeño pepper marmalade
Sake Pairing: Dewatsuru Junmai Nigori
Wine Pairing: A. Coroa Godello, Valdeorras, ESP

Meat & Fish

Sweet Miso Broiled Cod
carrot purée, pickled carrot

Roasted Maitake
koji, shiitake broth, dashi potato purée

Tako Taco
octopus, corn tortilla, pickled ginger, scallion
Sake Pairing: Kikumasa Junmai Taru
Wine Pairing: Otella (Turbiana) Lugana, ITA

Rice (Mini Donburi)

Chicken Heart Curry
Koshihikari rice, pickles, Onsen egg

"Cacio e Pepe"
udon, pecorino, black pepper

Salmon Mazemen
smoked salmon, ikura, cream cheese,
koshihikari rice, everything bagel spice
Sake Pairing: Mantensei Junmai Ginjo Star-Filled Sky
Wine Pairing: Gagliasso Dolcetto, Alba, ITA

Dessert

Panna Cotta
black sesame, banana

"Peach Melba"
Japanese baby peaches, vanilla ice cream, raspberry coulis

Green Tea Ice Cream
matcha powder, pistachio praline
Sake Pairing: Bom Muroka Nama Genshu Junmai Daiginjo
Wine Pairing: Linden Late Harvest Petit Manseng, VA USA

幸福

Menu Options Subject to Change without Notice