

VALENTINES DAY MENU FOR 2

WINE OR SAKE PAIRING 80

\$150 Per Person No Substitutions

1ST COURSE

JAPANESE BLUEFIN PAIRING

Akami w/ barrel aged truffle ponzu & Otoro w/ osettra, milk bread crisp

2ND COURSE

CHOICE OF:

TEMPURA ROCK SHRIMP amazu ponzu

WAGYU GYOZA charred citrus ponzu, kimchee cucumber

3rd COURSE

CHOICE OF TWO:

AUSTRALIAN LAMB CHOPS charred gai lan, coconut curry calabaza

PRIME FILLET miso onion soubise, roasted carrot

MISO BLACK COD wilted choy saum, smoked eggplant

DRY AGED WAGYU RIBEYE japanese sweet potato hash, shiso chimichurri +55

HOKKAIDO SCALLOPS Lobster cassoulet +25

DESSERT

CHOICE OF:

Ube Cheesecake biscoff crunch

Yuzu Pancotta yuzu

Salted Carmel Gelato crumble

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.