

VALENTINES DAY MENU FOR 2

WINE OR SAKE PAIRING 80

\$150 Per Person No Substitutions

1<sup>ST</sup> COURSE

TRADITIONAL CEVICHE

leche de tigre, japanese sweet potato, andean corn

2<sup>ND</sup> COURSE

TEMPURA ROCK SHRIMP

aji verde, shishito pepper

3<sup>rd</sup> COURSE

JAPANESE BLUEFIN SASHIMI FLIGHT

akami- aji amarillo, chutoro- shiso gremolata, otoro- negidare soy pearl

4<sup>th</sup> COURSE

CHEF SELECT MAKI AND NIGIRI PLATTER

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.