

VALENTINE'S KAISEKI

kaiseki can be written 懐石 & 会席 our kaiseki, the latter, is traditionally served with sake or shochu and features shun {seasonal} ingredients.

A perfect way to celebrate this romantic day.

115

per person

~2 person minimum~

— sake pairing —

55

per person, additional

ZENSAI

Peale Passage oyster with wakame ponzu

Yubeshi "yuzu rice cake"

Renkon Kanizushi "lotus root and crab sushi"

Ebi Kobujime - "cured Tiger shrimp with caviar"

Gomadofu "sesame tofu"

Tasmaian salmon tataki

KOWIKAWA Nigori (Yamagata)

WASHUGYU TATAKI

Washugyu Short Ribs lightly seared

with ringo sauce

TATEYAMA Junmai Ginjo (Toyama)

LOBSTER SHIRO MISO SOUP

KASUMITSURU Yamahai (Hyogo)

ANKO TO ANAGO NO TEMPURA

Monkfish, Sea eel and Japanese vegetable tempura

with a yuba ankake

KIMINOI Junmai Ginjo (Nigata)

KAMO SHIO GAMA YAKI

Hudson Valley duck breast baked in a salt crust

SENNCH HASAKU Junmai (Kochi)

UNI KAMAMESHI

Santa Barbara, CA Sea Urchin rice pot

DASSAI Junmai Daiginjo (Yamaguchi)

CHOCOLATE TRIO

chocolate mouse, chocolate cookie and chocolate ice cream

ARAGOSHI KUMI'S UME SHU (Okinawa)