



VALENTINE'S KAISEKI

ZENSAI

*fried Kumamoto oyster, scallop ceviche,
red beet mousse, king crab with saikyo miso,
inari sushi with shrimp, roast duck,
anago sea eel toast with caviar*

KAISEN SHABU SHABU

*sashimi grade fresh Maine lobster,
yellowtail, sea bream, octopus and shrimp
blanched in hot dashi broth
with ponzu dipping sauce*

SEA BASS KARA AGE

*kara age fried Chilean sea bass
with satoimo taro, lotus root and fig*

WASHUGYU BEEF STEW

*slow cooked, tender Washugyu Black Angus beef
with assorted vegetables*

CHIRASHI SUSHI

*sushi rice topped with torotaku tuna, snow crab,
uni sea urchin, salmon roe and shiitake mushrooms*

DESSERT

*Perigord black truffle mousse,
matcha green tea white chocolate fondue,
matcha chocolate cake*