



# HAPPY VALENTINE'S DAY

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## FIRST COURSE

CHOOSE ONE

- BRÛLÉE WAGUE BEEF YAKI UDAMA CAVIAR**
- HAMACHI TORO CAVIAR FRESH SHAVED TRUFFLE**
- BRÛLÉE SALMON BELLY IKURA KIZUMA NORI**

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## SECOND COURSE

CHOOSE ONE

- BLUEFIN TUNA POKE**  
Tuna, shisho, red onion, micro green seaweed salad, kimchee base, and fried wonton skin
- SCALLOP CARPACCIO**  
Fresh diver scallop, uni, ikura, orange, mint, lime red onion, and raspberry
- GRILLED PRAWN**  
Wild caught skull island prawn, sambal spicy and sweet chili sauce

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## THIRD COURSE

CHOOSE ONE

- YAKO TAKO**  
Grilled spanish tenderized octopus, olive oil, aged balsamic vinegar, and roasted garlic
- CHURRASCO**  
Grilled short rib, sushi rice, fried tostone, and chimichuri sauce
- MERO SEABASS**  
Hawaiian wild caught mero seabass and saikyo sweet miso

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## FOURTH COURSE

CHOOSE ONE

- SWEET NUTELLA ROLL**  
Sweet rice, nutella, pancake crunchy, matche wrapper, and salted rum caramel
- GREEN TEA TRES LECHES**  
Sponge cake, condensed milk, whipped cream, and sake berry compote

**\$80 PER PERSON**

\*Consuming raw or undercooked proteins may increase your risk of foodborne illness