

MOTHER'S DAY *Dinner*

\$105 per person

COURSE ONE

Beet Cured Salmon with Wasabi Crème Fraiche, Citrus Furikake
Eggplant Karaage with Jalapeño Honey Sauce
Yellowtail Tataki with Garlic Ponzu, Poached Garlic

COURSE TWO

Hon Maguro Nigiri with Sundried Tomato Sofrito
Hirame Nigiri with Smoked Egg Yolk Cream
Three Kind Premium Sashimi

COURSE THREE

Robata Grilled Sea Bass with Spring Vegetables, Yuzu Buerre Blanc
Prime New York Strip with Truffle Aioli
Fingerling Potato with Shiso Chimichurri

DESSERT

Chocolate Cake with Vanilla Ice Cream, Caramel Sauce, and
Caramelized Peanuts

Beverage Pairing available upon request for **\$35 per person**

ROKA
AKOR