



## Valentine's Day Menu

**\$107 PRIX-FIXE MENU**

**\$151 WITH UPGRADES\*\***

### *Prix-Fixe Menu (\$107)*

- Kumomoto Oysters with Ikura\*
- Butterfish with Yuzu Shallot Dressing and Poached White Asparagus\*
- Caesar Kale Salad with Rock Shrimp Tempura
- Lobster Maki with Hearts of Palm
- Chef Selection Sashimi from Japan\*
- Chicken Miso Soup, Chicken Skin Eggroll
- Scallops with White Asparagus Purée, Sweet Potato Chips and Pumpkin Oil\*
- Truffled Rice Hot Pot with Japanese Mountain Vegetables
- Dry Aged North Dakota Bison Tomahawk with Wafu and Maitake Mushroom with Foie Gras\*
- Lemon Pudding Cake with Chocolate Drizzle and Raspberry Buttercream

### *Upgrade With (\$151)\*\**

- *Wagyu Gunkan\**
- *Caviar on Scallops\**
- *NZ Wagyu Instead of North Dakota Bison Tomahawk\**

Dishes marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.