



## Valentine's Day Menu

### \$98 PRIX-FIXE MENU

ADD \$30 FOR OPTIONAL SAKE, COCKTAIL OR WINE PAIRINGS\*\*

À LA CARTE MENU ALSO AVAILABLE

#### *Course One*

- Japanese Wild Mushroom Salad with Lemongrass Miso
- Red Miso Soup

#### *Roka Mule*

*Vikingfjord Vodka, Fresh Lime Juice, Homemade Ginger Beer\*\**

#### *Course Two*

- Hamachi Carpaccio\*
- Poached Lobster Cucumber Wrap Maki

*Eiko Fuji or btg Prosecco\*\**

#### *Course Three*

- Robata Grilled Wild Seabass with Heirloom Tomato Relish
- Grilled Broccolini

*PJ Rose or Demon Slayer\*\**

#### *Course Four*

- Robata Grilled New Zealand Wagyu Ribeye\*
- Crispy Brussels with Japanese Mustard and Wafu

*Santa Julia Reserva Malbec\*\**

#### *Dessert*

- Delight Chocolate Lover's Cake with Green Tea Mousse

*Quinta Do Noval LBV Port\*\**

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.