



VALENTINE'S DAY MENU

APPETIZERS

▼ **Kiku-Masamune "The Emperor" Kimoto Junmai 3oz**
Kimoto method, which is a labor-intensive process that involves natural lactic acid fermentation. Hyogo Prefecture, Japan. Earth, steamed rice, and mushrooms. Full-bodied and complex, with a touch of umami.

Toro Tartare
Golden Oscietra Caviar, Wasabi Soy

Diver Scallop Ceviche
Leche de Tigre, Corn Salsa, Sweet Potato Purée, Chive Oil

Tuna Truffle Tostada
Coriander Cress, Shiso Cress, Truffle Mayonnaise

Oyster Tempura
Aji Amarillo Miso Emulsion

MAIN COURSE

▼ **Hakkaisan "The Clean" Tokubetsu Junmai 4oz**
Founded in 1922. Tokubetsu Junmai is a premium sake made with specially polished rice. Niigata Prefecture, Japan. Melon, green apple, and steamed grain. Medium-bodied and silky mouthfeel, with a hint of minerality and mild umami.

Black Cod & Mushroom Sushi Rice "Risotto"

OR

Beef Fillet Picante Yakitori
Pomegranate and Chives

Yellowtail Jalapeño Maki
Avocado and Asparagus

DESSERT

▼ **Choya, "Yuzu" 2oz**
With over 100 years of history, expertly crafting Umeshu and Yuzu since 1914. Wakayama Prefecture, Japan. 100% Yuzu. Light-bodied and crisp, with a touch of sweetness.

Red Velvet Fondant
Milk Ice Cream

\$175 per person

V vegetarian / VG vegan / GF gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.