

VALENTINE'S DAY MENU



Shishito Peppers

Asian sweet peppers, den miso

Trio of Dressed Oysters

Ceviche dressing, shiso ponzu, mustard miso

Beef Carpaccio

Beef carpaccio, rocket, crispy shallots, lime dressing, wasabi crema

Grilled Diver Scallops

Grilled diver scallops in the shell, coriander causa, red and yellow anticucho butter

Salmon and Yellowtail Parmesan

Salmon and Yellowtail Parmesan snow nigiri, with smoked aji amarillo hot honey, torched tableside

Wagyu Beef Udon Carbonara

Japanese noodles, rich yolk, shimiji mushrooms, crispy bacon, black pepper

DESSERT

Plantain Sticky Toffee Pudding

Caramelized white chocolate, vanilla ice cream, sinjo miso caramel, chocolate tuile

\$145 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.



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