

♥ valentine's day ♥
special

\$80/person

<< AMUSE BOUCHE >>

Beef Tartare

tenderloin • cured egg yolk • asian pear

<< SHARE FOR TWO >>

Scallop Crudo

apple • pickled beet • endive

Shrimp Toast Roll

minced shrimp • sweet chili • citrus onion

Forest Mushroom Risotto

shiitake • maitake • porcini

NY Strip

truffle galbi jus • grilled broccolini • <medium>

<< DESSERT >>

Strawberry Tiramisu

mascarpone • strawberry • cocoa

WINE PAIRING
\$35/person

- Mongarda Prosecco
glera -sp. wine
- Rose of Zinfandel
zinfandel -rose
- Bellande Pinot Noir
pinot noir -red

SAKE PAIRING
\$32/person

- Sayuri
nigori
- Yatsushika
tokubetsu junmai
- Sempuku Shinriki
junmai muroka genshu kimoto