



Valentine's

M E N U

COURSE ONE

Sharing

TUNA CRUDO FR SE SO

Blood orange, lemon zest

WAGYU ABURI NIGIRI EF R SO

Nikiri soy, fresh truffle

COURSE TWO

Sharing

BAKED HOKKAIDO D S SO

Miso and ginger sauce, green apple

DUCK SANDO DE G SO

Tuffle mayo

COURSE THREE

Choice of

CHILEAN SEA BASS DF SE SO

Miso sauce, sesame seeds, lemon zest

TENDERLOIN D SE SO

Shallot miso purée, caramelized teriyaki

COURSE FOUR

Sharing

LONGAN & DATES DE G SO

Passion fruit miso crèmeux, lychee sorbet, coconut sorbet

C - Celery, D - Dairy, E - Egg, F - Fish, G - Gluten, L - Lupin,
MU - Mustard, N - Nuts, R - Raw, S - Shellfish, SE - Sesame, SO - Soybean, SU - Sulphites, V - Vegetarian.
Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.
Please notify your server if you have any known food allergies or intolerances.
Dishes are prepared in a kitchen that handles nuts, shellfish & dairy



Valentine's
MENU