

Valentine's Day Omakase

150

Yukhoe spoon

(A5 wagyu tartare, asian pear, gochujang jelly and egg yolk pudding)

Toro & caviar

(blue fin toro tartar, osetra caviar)

Kanpachi salad

(kanpachi, roasted beet, cauliflower, ginger foam)

Shiro tartar

(white fish tartar, shiso ponzu)

Seared scallop with squid ink

(marinated black ink scallop, onion & bonito cake, uni, seaweed chip, nikiri soy air)

lobster

(lobster karage, spaghetti squash, dai-dai ponzu)

lamb chop

(lamb rack, su miso herb crumble, homemade yuzu kosho jus)

Intermezzo

Chef's choice of 9 pc Sushi

2 pc Toro kanpachi roll

Chef's special dessert

**A compliantly glass of bubbly with Valentine's Day Omakase

230

Yukhoe Spoon

(A5 wagyu tartare, asian pear, gochujang jelly and egg yolk pudding)

Toro & caviar

(blue fin toro tartar, osetra caviar)

Kanpachi salad

(kanpachi, roasted beet, cauliflower, ginger foam)

Shiro tartar

(white fish tartar, shiso ponzu)

Smoked arctic char

(smoked arctic char, asparagus, bonito ricotta cheese)

Squid and mentaiko salsa

(poached squid in saffron clam stock, mentaiko salsa)

Seared scallop with squid ink

(marinated black ink scallop, onion & bonito cake, uni, seaweed chip, nikiri soy air)

lobster

(lobster karage, spaghetti squash, dai-dai ponzu)

A5 Wagyu steak

Uni porridge with black truffle

Intermezzo

Chef's choice of 9 pc Sushi

2 pc Toro kanpachi roll

* The menu will contain and not be limited to raw fish, shellfish, nuts, gluten etc.

* This menu is subject to change according to available ingredients.

* Omakase is available for the entire party only.