

ART BASEL WEEK MENU

180 PER PERSON

SALT AND PEPPER SQUID
CURED ORA KING SALMON BAO BUN



CRISPY DUCK & WATERMELON SALAD, POMEGRANATE
WAGYU GYOZA, FOIE GRAS & TRUFFLE
YELLOWTAIL TARTARE, BACON & CAVIAR



LOBSTER TEMPURA, YUZU KOSHO & MANDARIN



CHEF'S SELECTION OF SUSHI & SASHIMI



SCALLOP, JALAPEÑO SAUCE & PICKLED APPLE
CHILEAN BASS, RAMSON MISO, BLACK TRUFFLE
SPICY BEEF TENDERLOIN, 6oz US PRIME, GINGER & BLACK PEPPER
GREEN ASPARAGUS, SMOKED CREAMY PONZU



SEXY EVER AFTER DESSERT PLATTER

PLEASE NOTE A SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR FINAL BILL.
*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING
RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE
IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS,
AND SHOULD EAT OYSTERS FULLY COOKED.



SEXY FISH

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