

# VALENTINE'S

180 PER PERSON

TORO\*, KOMBU CURED & SMOKED

OYSTER\* SHISHO & CAVIAR

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ASPARAGUS & GIROLLE TEMPURA

LOBSTER SASHIMI, ELDERFLOWER PONZU & RED YUZU KOSHO

WATERMELON, CHILI & CRISPY DUCK

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SUSHI & SASHIMI

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WAGYU GYOZA, FOIE GRAS & TRUFFLE

GRILLED HOTATE & CRISPY MENTAIKO

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CARAMELIZED BLACK COD, GINSENG MISO

CARAMELIZED SPICY BEEF

BROCCOLINI & QUINOA

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THE PERFECT CATCH DESSERT

N.V. PERRIER-JOUËT - GRAND BRUT 25 GLASS | 125 BOTTLE

N.V. PERRIER-JOUËT - BLASON ROSÉ 30 GLASS | 150 BOTTLE

2014 PERRIER-JOUËT - BELLE EPOQUE 65 GLASS | 325 BOTTLE

PLEASE NOTE A SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR FINAL BILL. ALL SERVICE CHARGE IS DISTRIBUTED TO EMPLOYEES. \*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.