

VALENTINE'S DAY DINNER MENU

Wednesday, February 14, 2018

Includes complimentary glass of sparkling wine

\$68.00 per person, plus tax and gratuity

Starter Course

SEASONAL SOUP

or

SALAD

Sunomono Salad / Seaweed Salad / Mixed Greens / Miso Caesar

Sushi Course

SASHIMI SAMPLER

2pc each of Yellowtail, Salmon & Tuna

or

NIGIRI SUSHI & ROLL ASSORTMENT

1pc each of Yellowtail, Salmon, Tuna & Shrimp with Choice of ½ Roll.

Crunch / Lemon-Albacore / Takami

or

VEGGIE SUSHI & ROLL ASSORTMENT

1pc each of Asparagus, Inari, Eggplant & Japanese Veggie Medley with

½ Kanpyo (Japanese Squash) Roll

Robata Course

ROBATA MEDLEY: Choice of Two (2)

NY Steak / Negima Chicken / Salmon / Zucchini / Shishito Pepper

Entrée Course

GRILLED ANGUS FILET

6oz sliced Angus Filet Mignon, served with a black truffle sauce with

Potato Gratin & Mixed Greens

or

MISO CHILEAN SEA BASS

6oz Sea Bass topped with a champagne yuzu sauce served with Mashed

Potatoes & Mixed Greens

Vegetarian Entrée Available Upon Request

Dessert Course

MOLTEN CHOCOLATE YUZU CAKE

warm chocolate center served with vanilla ice cream & raspberry sauce

or

JAPANESE TIRAMISU

homemade tiramisu with ginger crème anglaise & vanilla ice cream