

Valentine's Tasting Dinner Omakase

Executive Chef, Jay Han

5 Course Tasting Omakase

Zensai – First Course

Oyster Shooter, Sunomono, Ankimo and Nidako
oyster, chicken breast with tama miso, monk fish, octopus

Second Course

Dobinmushi Soup

red seabream, prawn, naruto

Third Course

Chef's choice 9 pieces nigiri sushi

9 different kinds of premium fish from Japan

Main Course

Sukiyaki

AAA beef, seasonal vegetables, glass noodle

Dessert

Japanese Persimmons sorbet

\$75 per person plus taxes and gratuity

6 Course Tasting Omakase

Zensai – First Course

Oyster Shooter, Sunomono, Ankimo and Nidako
oyster, chicken breast with tama miso, monk fish, octopus

Second Course

Dobinmushi Soup

red seabream, prawn, naruto

Third Course

Chef's choice 9 pieces sashimi

9 different kinds of premium fish from Japan

Fourth Course

Kareino Tempura

battered fluke

Main Course

Sukiyaki

AAA beef, seasonal vegetables, glass noodle

Dessert

Japanese Persimmons sorbet

75 per person plus taxes and gratuity

