

## VALENTINE'S MENU 2025

175

*start with half dozen premium oysters with herring caviar (+33) or  
10g osetra caviar served with blinis and traditional accompaniments (+65)*



### DUO NIGIRI NIKKEI

roast beef, seared foie gras, figs  
bluefin tuna, miso butter, yuzu tobiko



### SCALLOPS

nikkei gazpacho, caviar, cucumber, lemongrass, cilantro

*or*

### BEEF TATAKI

aaa beef tenderloin, freshly grated izu wasabi, spicy ponzu, kaiware



### NIKKEI RISOTTO

prawns, arborio rice, chupe, edamame

*add uni 15*



### BLUEFIN TUNA

andean grain crust, piperrade, basil oil, sake kasu mashed potato, asparagus

*or*

### WAGYU

snake river farms flat iron steak grilled with panca glaze, mushroom ragout, broccolini

*add seared foie gras 20*



### TORRIJAS

brioche, passion fruit coulis, homemade raspberry ice cream, berries