

VALENTINES

ENTREE

BEEF TATAKI

seared beef tataki, served with caviar, parsnip puree, ponzu and green shallot oil

MAIN

MISO GLAZED SALMON FILLET

soy sauce marinated salmon fillet with shichimi and seaweed panko crumb, topped with salmon roe, fresh dill and served alongside a tempura zucchini flower

DESSERT

LOVE HEART IN A GLASS

a romantic dessert featuring a love heart macaron, airy cheesecake, kinako (roasted soybean flour), delicate rose petals, and pure maple syrup

COCKTAIL

BLUSHING LOVE

gin, strawberry puree, rosewater, lemon juice and sparkling rose, garnished with edible rose petals

