

Valentine's Day Special Kaiseki Menu

*Kobachi

Steamed black abalone topped with Hokkaido zuwai crab sauce and caviar

*Otsukuri

O-toro from Japan and 1 kinds of seasonal fish handpicked by chef

*Yakimono

Grilled washu beef, sweet shrimp, Hokkaido scallop, long tooth grouper,
Hokkaido zuwai crab and vegetables on houba leaf
topped with Hokkaido uni and miso sauce

Shiizakana

Grade A5 wagyu fillet mignon grilled over bincho-tan.
topped with foie gras, truffle and vegetables and BBQ sauce on the side

Agemono

- Shiso leaf wrapped with squid
- Shrimp wrapped with soy paper
- Sweet potato tempura

*Sunomono

Hokkaido scallop, Hokkaido zuwai crab, grilled fish Millefeuille

*Sushi

- 4 piece of premium nigiri
- 1 Premium hand roll

Dessert

Dessert of the month

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed.

*All menu items are subject to change according to seasonality and availability.

Owner Chef Kaoru AZEUCHI

