

2018 Valentine's Day Kaiseki Menu

バレンタインズデー

“Hakubai”

白梅

glass of sparkling wine or Japanese ramune pop

chawanmushi 茶碗むし

velvetly smooth savory egg broth with seafood

otsukuri お向う

*crab, ponzu gelée, tuna sashimi, mirugai clams,
avocado and seaurchin*

dainimono 合の物

baked maritime lobster with mikado-sauce

wagyu steak 和牛ステーキ

super premium US wagyu beef, served with wasabi soy sauce

mizumono 甘味

dessert – chef's special valentine's day dessert

98\$