

# VALENTINE'S DAY

FEBRUARY 14, 2018

## SAISHO

SCALLOP CRUDO

SHIRO DASHI BUTTERMILK, SCALLION OIL, FINGER LIME

*Dassai Junmai Daiginjo Nigori, Yamaguchi Japan*

## SUIMONO

CHRYSANTHEMUM BROTH

TIGER PRAWN DUMPLING

*Amabuki 'Himawari' Junmai Ginjo Nama, Saga Japan*

## YAKI

BINCHŌTAN GRILLED A5 WAGYU

GOLDEN BEETS, MOROMI BUTTER

*Ramey Cabernet Blend 'Clare', Napa Valley 2015*

## AGE

DUCK AND FOIE GRAS CROQUETTE

SUNNY SIDE UP EGG, SWEET PICKLE

*Domaine du Pelican Sauvignon Ouille, Arbois France 2014*

## GOHAN

EDOMAE STYLE SUSHI

NIGIRI, MAKI, TAMAGO

*Aizu Chusho Junmai, Tochigi Japan*

## DEZATO

HIBISCUS YOKAN, CHI CHI DANGO, PASSIONFRUIT MOCHI

*Kakurei Junmai Ginjo Plum, Niigata Japan*

\$ 115 PER PERSON

\$ 75 BEVERAGE PAIRING