

VALENTINE' DAY 9 COURSE SET MENU



198PP

- Please be informed that the only dietary requirement for this banquet is gluten-free and dairy free. Thank you for your understanding.

Duck Breast Carpaccio

w/ plum ponzu, cucumber, shiraga, plum skin

Scallop Chawanmushi

w/ pumpkin sauce

Sashimi

catch of the day

Lobster Tempura

w/ daily selected veggies

Japanese A4 Sirloin Steak

w/ pickled beetroot, seasonal veggies, yuzu kosho

Omakase Nigiri Sushi

chef selected nigiri

Unagi & Foie Gras Mazegohan

Japanese-style mixed rice

Snow Crab Shinjo Oshimono

clean soup

Omakase Dessert

mystery dessert