



VALENTINE'S DAY

バレンタイン・デー

DRINKS

NV Moet & Chandon, Epernay — 25/150

Shiso Sangria Flask (to share) — 35

Shiso Umesu, Campari, orange, yuzu &
orgeat syrup

Asahi Super Dry — 15

SET MENU \$115pp

FIRST COURSE

Edamame
w/ wasabi salt

OMAKASE SUSHI & SASHIMI PLATTER
w/ wasabi & ginger

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IN BETWEEN

BEEF TATAKI
w/ garlic, ginger, chilli ponzu,
braised shiitake, radish

POPCORN PRAWN TEMPURA
w/ chilli yuzu mayo, lemon
& wasabi pea furikake

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MAINS

CONFIT DUCK LEG
w/ star anise orange soy
& steamed bok choy

AKAROA SALMON MISO YAKI
w/ saikyo miso & pickled red onion

JAPANESE CABBAGE SALAD
w/ sesame dressing

JAPANESE STEAMED RICE

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TO FINISH

WHITE CHOCOLATE & YUZU MOUSSE
w/ caramel ice cream,
black sesame crumble

BASQUE CHEESECAKE
w/ strawberry sorbet
& macerated strawberries