



# VALENTINE'S DAY 5-COURSE MENU

14 FEBRUARY 2025  
\$188++ PER PAX

## 1ST COURSE

### UNI KOBUCHA TOFU

*Bonito Flakes | Hokkaido Uni | Osetra Caviar | Shiitake Shoyu Dressing*

## 2ND COURSE

### BLUEFIN TUNA TATAKI

*Tosaka Seaweed | Ikura | Miso Yogurt | Wasabi Yuzu Dressing*

## 3RD COURSE

### FOIE GRAS MONAKA & SEAWEED CHAWANMUSHI

*Crisp Wafers | Foie Gras Ganache | Ikura | Pickles Daikon | Shiso | Seasonal Hokkaido Seaweed  
Egg Custard | Grilled White Corn | Local Grown Yanagi Mushrooms*

## 4TH COURSE

### A5 WAGYU STRIPLOIN

*Chargrilled Miso Eggplant | Garlic Chips | Red Wine Yakiniku Sauce*

OR

### CHARGRILLED GINDARA

*Grilled Lotus Root | Fried Shishito Pepper | Ume Tonkatsu Sauce*

## DESSERT

### SUDACHI

*Sudachi Sorbet | Whipped Ganache | Fresh Mango Coulis | Sea Salt Meringue | Black Sesame  
Shortbread | Flowers From The Garden*

*All prices are subjected to 10% service charge  
& prevailing government taxes.*