



2010 Valentine's Day Dinner Menu



February 12th -14th

(\$55 per person)

First Course (A choice of)

Albacore Tuna Tataki with garlic ponzu sauce
Salmon Tartare with Asian pear, chive aioli
Hamachi Yellowtail Ceviche with yuzu-soy sauce
Scallop and Maine Sweet Shrimp Cocktail

Second Course (A choice of)

Grilled Rib Eye Steak with scallion-miso sauce
Lobster with house made spicy mayonnaise sauce
Sea Scallop wrapped with prosciutto and shiso, soy butter sauce
Miso marinated Sable Fish

Third Course

Please choose 4 items --- three orders (6 pieces) of nigiri and one roll

NIGIRI

Tuna (plain)	Flounder (plain)	Mackerel
Tuna w/roasted almond	Flounder w/konbu seaweed	Smoked Mackerel
Tuna w/kalamata olive	Flounder w/ume	Lobster w/wasabi-mayo +\$4
Tuna w/foie gras miso +\$2	Sea Scallop (plain)	Blue Crab w/celery, bell pepper+\$3
Tuna w/black truffle +\$2	Sea Scallop w/lemon-cilantro	Seared Albacore Tuna
Salmon (plain)	Seared Sea Scallop w/lemon, salt +\$1	Walu (White Toro) +\$2
Salmon w/mango puree	Shrimp	Foie Gras +\$4
Seared Salmon Belly +\$1	Sweet Shrimp +\$2	Sweet Egg
Hamachi Yellowtail +\$1	Salmon Roe +\$3	Shiitake Mushroom
Yellowtail Belly +\$2	Sea Urchin +\$4	Portobello Mushroom
Eel	Squid	Japanese Eggplant
	Surf Clam	Inari

ROLLS

California roll	Salmon roll
Spicy California roll	Salmon w/avocado roll
D.C. roll (eel, avocado, egg, cucumber)	Salmon w/cucumber roll
Tuna roll	Salmon w/jalapeno roll
Tuna w/avocado roll	Crunchy Salmon roll (shiso, yama gobo)
Tuna w/cucumber roll	Spicy Scallop roll
Tuna w/jalapeno roll	Cucumber roll
Spicy Tuna roll	Mexican roll (avocado, jalapeno, cilantro)
Tuna Tartare roll	Asparagus & Bell Pepper roll
Eel w/cucumber roll	Sun-dried Tomato-Portobello Mushroom roll
Crunchy Eel roll (pickled radish)	Ume Shiso roll
Crunchy Shrimp roll	Oshinko roll (pickled radish)

Dessert

Special Valentine Dessert for Two