



# *Cask Valentine's Day Menu*

FEB 11 TO 13 | \$98/PP

## *Amuse*

Iberico Ham Panchino

## *1st Course*

Sashimi Platter  
ora king salmon, shima aji, maguro

Kushi Oysters  
shiso oil, shiso flowers, shiro soy cream

## *2nd Course*

Lobster Motoyaki  
red miso mayo, negi

Wagyu Steak  
red wine miso glaze, foie gras, watercress

Truffle Potato Pavé "Okonomiyaki"

## *3rd Course*

White Chocolate Cheesecake  
strawberry, lychee, rose ice cream

Yuzu Marshmallow

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Parties of 8 or more are subject to 18% gratuities. A 3% kitchen appreciation fee is included in your bill. Inform us to opt



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