

KUSA 水 NORI 中庭

VALENTINE

AMUSE BOUCHE

STARTERS

choice of one

Caviar & Oysters*

kaluga caviar, tempura oysters, yuzu creme, nori okonomiyaki

Hiramasa Mosaic*

nori crusted king fish, cucamelon, tiny radish, blood orange ponzu

King Crab Avocado Tempura

alaskan king crab & avocado agemono, shaved aromatic vegetables, auspicious shōyu

Shinzo Oshizushi*

tuna, salmon, yellowtail, fluke, tai snapper, scallop, shrimp

MAIN COURSE

choice of one

Lobster & Hokkaido Scallops

1.5 lb deconstructed lobster, inaniwa noodles, uni yuzu dashi emulsion

Blackhawk Wagyu & Truffles*

6 oz domestic wagyu striploin, king crab kryptonite, sanshō peppercorn sauce, truffle teriyaki

Duck Duo*

robatayaki duck breast, duck confit hiramaki, sunchoke purée, romanesco, blood orange tare

Ai Moriawase*

chef inspiration seven-piece nigiri & seven-piece sashimi

DESSERT

choice of one

Chocolate Castella

candied rose crumbles, champagne gelée, harry's berries strawberries sorbet

Pomegranate Mūsu

tongan vanilla keki, chocolate ribbon, exotic fruit, yuzu sorbet

CHEF RYAN'S SEASONAL FEATURES

Uni & Ama Ebi Chawanmushi

kaluga caviar, ikura, hon shimeiji mushrooms, mitsuba

Misoyaki Mugifuji Pork Tomahawk

12 oz robata grilled pork chop, cauliflower purée, shiso kaki compote, glaze

Tōkai Suzuki

steamed whole sea bass, shiitake mushroom, lotus root, scorched sesame ponzu sauce