

BLOW FISH

VALENTINE MENU

HONZEN-RYŌRI

BLOWFISH BABY EBI SHOOTER

TIGER SHRIMP, MANGO, AVOCADO, CUCUMBER, LETTUCE,
TEMPURA BITS, SPICY KEWPIE, RED TOBIKO; WRAPPED WITH SOY PAPER

HOT OIL HAMACHI

SESAME + OLIVE OIL SEARED YELLOWTAIL WITH PONZU SAUCE

SALMON TARTARE

WITH RED ONIONS, YUZU MISO DRESSING, GREEN ONIONS, LOTUS CHIPS

VEGETABLE CEVICHE

OKRA, ASPARAGUS, CHERRY TOMATO, CUCUMBER, SWISS CHARD, PERSIMMON,
RED ONIONS, FETA CHEESE, KOMBU DASHI TIGER MILK

ALBACORE PIZZA

WHITE TUNA, RED ONIONS, BLACK OLIVES, JALAPEÑO, ANCHOVY AIOLI,
MICRO CILANTRO

SUSHI

LENTIL MASH ON CRISPY RICE

WITH CARAMELIZED ONION, YUZU KOSHO, JALAPEÑO

SPICY TUNA WITH ROCK SHRIMP

WITH BLACK SESAME SEED, HOT GARLIC KEWPIE TOSSED ROCK SHRIMP TEMPURA

HIRAME

WITH SHISO AND NIGIRI SOY

OCEAN TROUT

WITH NAGANEKI AND NIGIRI SOY

WAGYU + FOIE GRAS

WITH LICHEE TERIYAKI SAUCE

MAIN COURSE

BRANZINO

GRILLED WHOLE EUROPEAN SEA BASS WITH SHISO CHIMICHURRI AND SALSA CRIOLLA

ARROZ CON SETAS

RICE COOKED IN SAPPORO BEER WITH SEASONAL MUSHROOMS, CHESTNUT,
PARSLEY, GARLIC, ONIONS AND TRUFFLE OIL

DESSERT

CHOCOLATE MOUSSE

CHIPOTLE SPICED, WITH VANILLA BEAN ICE CREAM

\$85.00 PER PERSON

PRICE IS SUBJECT TO ALL APPLICABLE TAXES AND 20% SERVICE CHARGE