



Valentine's Day

IZAKAYA FEAST

\$100 PER PERSON

FIRST

Brussels Sprouts Chips
truffle oil, salt

Fluke Kumquat
yuzu vinaigrette

Toro Carpaccio
oscietra caviar, kizami wasabi, truffle soy

SECOND

Spicy Tuna Hanabi
A5 Wagyu

THIRD

Nigiri
yellowtail, salmon, wagyu

Tuna Jalapeno Roll
spicy tuna, avocado topped with tuna
sashimi, yuzu olive oil, cilantro

Baked Crab Handroll

DESSERT

Chocolate Dipped Strawberries

SUSHI ROKU

Valentine's Day SPECIALS

The Afterglow 22

spicy tuna, cucumber and jalapeno wrapped in soy then topped with lemon-pepper seared salmon, dry miso, sriracha and yuzu vinaigrette

Surf & Turf 60

7 oz filet mignon, 2 jumbo prawns with a crab beurre blanc, served with mashed potatoes and mixed vegetables

Panko Lobster 21

4 oz. cold water lobster tail, panko breaded and served with a chili-ponzu

COCKTAILS

Miso Aiko 19

miso and strawberry reduction with mr. black coffee liqueur and fresh espresso

Sakura Blossom 18

ozeki nigori, luxardo cherry liqueur, peach and lemon topped with bubbly