

LUNAR NEW YEAR & VALENTINE'S DAY WEEKEND
À LA CARTE FEATURES

available Feb 12-14 | dine-in dinner only | [book on OpenTable](#)

KAISEN PLATTER 150 _____

priced for two guests

Uni Spoon

northern divine caviar, shiso, karashi mustard egg emulsion

Crab Claw

ume cocktail sauce, served chilled

Hotate Ceviche

yuzu vinaigrette, ikura, cucumber, shallots, fresh ginger

Seasonal Oyster on Half Shell

asian basil seed mignonette

Fresh Sashimi

chef's seasonal selection of two

Kaiso Seaweed-Bincho Tartare

albacore tuna, squid ink tapioca cracker, wasabi crème fraîche, avocado, microgreens

Featured Poke

umami soy vinaigrette, wasabi-masatake sauce

PREMIUM SURF & TURF ENTREE FOR TWO 180 _____

priced for two guests

8oz A5 Japanese Aburi Ribeye Steak

kyūshu wagyū, roasted seasonal market vegetables, truffled yukon potato purée, wasabi chimichurri, Suntory tamari veal peppercorn reduction

Aburi Lobster Tail

two half lobster tails, calamansi miku sauce, micro shiso

FEATURE DESSERT 15 _____

Caramel Espresso Choux à la Crème

cherry coulis, ruby chocolate almond, cocoa crumble, meringue cigar, morello cherry chocolate chip ice cream

