Valentine's Day Menu 2014

Roka Akor San Francisco

*Kusshi Oysters with Cucumber and Shiso

*Butterfish Tataki with White Asparagus and Yuzu Shallot Dressing

Domaine Carneros Sparkling, California 2012

*ROKA AKOR Sushi Kēki

*Apple Wood Smoked Ocean Trout with Amaranth and Yuzu

Castro Martin A2o Albarino, Spain 2012

*Robata Grilled King Crab with Chili Lime Butter

Sweet Corn with Butter and Soy

Lioco "noco" Chardonnay, Sonoma Coast, California 2010

*Australian 9+ Wagyu Beef with Fresh Wasabi and D'Es Trenc Hibiscus Salt

Japanese Mushroom Rice Hot Pot with Black Truffle

Chinese Broccoli with Ginger Shallot Dressing

Easton, Zinfandel, Amador County, California 2011

Valrhona Milk Chocolate with Passion Fruit and Nougat Ice Cream

Homemade Chocolate Truffles

Isle of Despair
Gin, Whiskey, Grand Poppy Liqueur, Nocino Walnut Liqueur

\$128 per Person

\$62 per person beverage pairing