

NAMA KO

Happy Valentine's Day Four-Course Dinner Menu \$55

Choose one dish from each course

AMUSE BOUCHE

Oyster

sudachi cream, osetra caviar, chive

FIRST COURSE

Hamachi Crudo

kumquat, black garlic, yuzu ponzu, wakame

Sashimi Salad +\$10

toyosu market select fish, yuzu vinaigrette, crispy lotus root

SECOND COURSE

Chawan Mushi

maryland crab and maine lobster

Enhance your dining experience by adding any signature or classic sushi maki to share for the table available from our a la carte menu.

THIRD COURSE

Salmon Ochazuke

kyoto style marinade, smoky yuzu dashi, ikura

Ginger Sesame Chicken

Heirloom carrots, roasted broccolini, truffled chicken jus

Chef's Selection Omakase Nigiri (6pc)

Australian Wagyu Striploin +\$20

miso glazed parsnip, caulilini, nashi pear wagyu jus

DESSERT

Honey-Miso, Black Truffle Soft Serve Ice Cream

dark chocolate & caramel sauces, chocolate toffee crunch

Mango Passion Fruit Soft Serve Sorbet

lychee sauce, ube crumble

Chocolate Mousse Cake

Beverage Pairings

Wine Pairing \$35

Charles de Fere Champagne FR- Punzi Pinot Grigio IT 2021 - Elouan Pinot Noir OR 2020

Sake Pairing \$25

Tozai "Living Jewel" Junmai - Okunomatsu "Tokubetsu" Junmai, Sayuri Nigori

Please inform your server of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 5% fair-wage charge has been added to every check to ensure that our staff members are paid in accordance with the Initiative 82 requirements. This charge offsets the increased costs borne by the restaurant and is not part of the tip pool.