



STRIPSTEAK

HAPPY VALENTINE'S DAY

SEAFOOD PLATTER FOR TWO

1/2 LOBSTER, 1/4 LB. KING CRAB, 2 OYSTERS, 2 SHRIMP 110

First Course

Please Make One Selection

- AHI TUNA 'ROLLS'*** crispy onions, jalapeno, roasted garlic ponzu
- TRUFFLE HAMACHI SASHIMI** scallion, cucumber, masago arare
- THAI COCONUT-RED CURRY SOUP** shrimp, local tofu, lemongrass essence
- 'INSTANT BACON'** tempura oyster, shredded cabbage, soy glaze
- THE 'WEDGE'** bacon, tomato, onion, egg, blue cheese, ranch

ADD ON HOT STONE A5 WAGYU* 2oz / 76

Sunomono Cucumber, Yuzu Kosho, Wasabi, Ponzu, Hawaiian Sea Salt

LUXURY PAIRING: WAGYU-INFUSED YAMASAKI 12YR 2oz / 54

Second Course

Please Make One Selection

- MACADAMIA NUT CRUSTED MAHI** bok choy, shiitake mushroom, scallion- butter
- ORA KING SALMON** brussels sprouts, honshimeji, miso cauliflower
- 8oz FILET OR 12oz NY STRIP STEAK** black truffle potato puree, charred broccolini
- MISO LOBSTER UDON CARBONARA** applewood smoked bacon, parmesan, kizami

TRIPLE SEARED WASHUGYU STRIPSTEAK* supplement +20

Sunomono Cucumber, Yuzu Kosho, Wasabi, Ponzu, Hawaiian Sea Salt

LUXURY PAIRING: 2017 OPUS ONE, NAPA, CALIFORNIA 5oz / 160

- DESSERT COURSE -

Please Make One Selection

- BASQUE STYLE CHEESECAKE** roasted strawberry, yuzu curd
- KONA DARK CHOCOLATE CAKE** hot fudge, cocoa nib crunch

**125 per person
65 wine pairing**

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food-borne illness