

F A B U

VALENTINE'S DAY

FIRST

POKE AVO YUKKE

GOCHUJANG DRESSING, QUAIL EGG, NEGI

SECOND

MISO CURED HAMACHI

AVOCADO, CRISPY GARLIC, TRUFFLE PONZU

ALASKAN KING CRAB LEG

CARA CARA ORANGE, AVOCADO

PONZU FOAM, CITRUS LACE

KAMO (DUCK) GYOZA

BLACK TRUFFLE, GINGER, SCALLION, CHILI RAYU

THIRD

NIGIRI

CHU-TORO, SAKE, HIRAME, KAMPACHI

FOURTH

AMERICAN WAGYU

6 OZ FILET, GRILLED LOBSTER TAIL

RED MISO BUTTER, GRILLED MAITAKE

SOY VINAIGRETTE

FIFTH

STRAWBERRY ROLL CAKE

HOKKAIDO CREAM, SAKE-GOLD GELÉE

\$160 PER PERSON

FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE WHICH IS DISTRIBUTED TO THE SERVICE STAFF. A GUEST MAY MAKE ADJUSTMENTS TO THIS SUGGESTED AMOUNT

SASHIMI

SMALL 60

HAMACHI, SAKE, HIRAME, CHU-TORO

LARGE 115

HAMACHI, SAKE, HIRAME, MADAI
KAMPACHI, CHU-TORO, O TORO

SIGNATURE ROLLS

GENESIS 28

TEMPURA AND EBI SHRIMP, AVOCADO, CUCUMBER
WASABI TOBIKO, SPICY MAYO, UNAGI SAUCE

KEN'S 28

SHRIMP TEMPURA, AVOCADO, SPICY TUNA, PINE NUTS

RAINBOW 28

SALMON, TUNA, YELLOWTAIL, AVOCADO
SERRANO CHILE, CRISPY ONION

HOLIDAY ADDITIONS

BURGUNDY BLACK TRUFFLES 30

ADD TO THE DISH OF YOUR CHOICE

CAVIAR CART 25

TABLESIDE CAVIAR BUMP