



VALENTINE'S OMAKASE 2019

\$250 PER COUPLE

(Include 2 glasses of Nobu Champagne Grand Cru for \$30)

1ST COURSE

Shellfish Raw Bar

oysters topped with strawberry mint purée, scallops yuzu saffron,
shrimp cocktail with jalapeño shaved ice and chili sauce

2ND COURSE

Chef's Sushi Selection

3RD COURSE

Hearts of Palm Salad with Tuna Tataki

truffle tofu cream sauce

4TH COURSE

Pan Seared Bronzini

watercress shisho chimichurri, roasted garlic soy, grilled bamboo shoots

5TH COURSE

Mishima Wagyu Beef

roasted kabocha purée, ponzu truffle honey sauce

6TH COURSE

Strawberry Yuzu Shortcake

yuzu soy cream, strawberry coulis, strawberry beet chip, vanilla gelato