



TASTE OF VALENTINE'S

5-courses | \$145 per person | 2-person minimum

EDAMAME ^{VG GF}

sea salt and lime

OYSTER* ^{GF}

west coast, osetra caviar, pisco sour gelee, calamansi foam

TORO TIRADITO*

yuzu dressing, pickled wasabi, black truffle

SCALLOP SEVICHE* ^{GF}

freeze dried raspberry, shiso, hibiscus leche de tigre

STEAMED HALIBUT ^{GF}

caviar, miso butter

BRAISED SHORT RIB

aji de gallina polenta, pickled radish salsa, balsamic teriyaki

AMOR MAKI*

soy marinated tuna, shrimp tempura, avocado,
pickled wasabi flower, black truffle, beetroot-chili aioli

SASHIMI ASSORTMENT*

chef's selection

MATCHA CHEESECAKE

ruby chocolate, brown butter matcha crumble,
strawberry yuzu ice cream

VG: Vegan GF: Gluten Free

*These items are served raw or undercooked. The Southern Nevada Health District requires that we inform you of the following: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any food allergies as not all ingredients are listed on menu