



## TASTE OF VALENTINE'S

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

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**EDAMAME** VG GF

sea salt and lime

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**OYSTER\*** GF

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

**TORO TIRADITO\***

yuzu dressing, pickled wasabi, black truffle

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**SCALLOP SEVICHE\*** GF

freeze dried raspberry, shiso, hibiscus leche de tigre

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**STEAMED HALIBUT** GF

caviar, miso butter

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**BRAISED SHORT RIB**

aji de gallina polenta, pickled radish salsa, balsamic teriyaki

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**AMOR MAKI\***

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

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**SASHIMI ASSORTMENT\***

chef's selection

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**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