



Shoya Valentine's Day Course
250

Demi Soup

Snapper soup with minced prawn wrapped in steamed Snapper fillet

5 Entrées froide / chaudes

Seared Salmon steak
Duck with Shiraae Tofu
Dashi braised eggplant
Nodoguro croquette
Hatching Ocean egg

Premium Sashimi Ice Ball

Carefully selected and arranged by our chef to delight your eyes and mouth

Hokkaido Crab Tempura

Crispy King crab leg Tempura served with Matcha salt seasoning

Chirashi Bouquet

Special Chirashi Sushi in bouquet style

Smoked Lobster

Sous Vide lobster tail with Kabosu butter sauce and pickled Wasabi gently smoked in apple wood

Wagyu Duo

A5 Japanese Wagyu / MS9 Sher Wagyu

A5 Japanese beef

Parsnip puree, Parmesan chips, grilled mushroom

Sher Wagyu Eye fillet

Truffle mashed potato, Truffle sauce, grilled Okra with curry oil

Chef's dessert