



# Valentine's Day Menu

## 14th February 2018

RM 290 nett per person  
Includes a glass of Yuzu Sake on arrival or  
Japanese inspired mocktail

### Course 1

#### Kanpachio Salad

Japanese Yellowtail Cartilage Slices, Amebi Sashimi  
and Italian Olive Oil

### Course 2

#### Chef's selection of Sushi Bowl

Tuna, Aji, Salmon, Kanpoyo Maki

### Course 3

#### Assorted Tempura

Tiger Prawns, Eggplant Slices, Maitake, Yam Tempura  
and Ginger White Sauce

### Course 4

#### New Zealand Whitebait - Chawan Muschi

Japanese Ginko Nut and Cilantro, Shitake, Prawn Slices,  
Lily Bulb Slices and Ikura Caviar

### Course 5

#### Japanese Wagyu

served with

Mixed Mushrooms, Garlic Chips and Butter Soy Sauce

### Course 6

#### Dessert Platter

Ivory Cheese Cake, Orange Souffle, Green Tea Sponge Cake  
with Matcha Ice Cream, Goma Ice Cream and Mixed Fruits Platter