

## VALENTINE'S DAY 2019

### Oyster on the Half Shell

Premium Pacific Northwest Oyster, Osetra Caviar, horseradish crème fraiche, champagne vinegar, and dill. (1 pc)

\$12

### Yuzu Miso Hamachi

Kaiware, fresno peppers, orange. (5 pc)

\$15

### Omakase Sashimi

Chef's selection of the day's best fish.

\$60

### A5 Wagyu Nigiri

Topped with shaved Black Truffle.

\$22

### Clam Ramen

Chicken broth, Manila clams, butter, green onion.

\$20

### Surf & Turf

14 oz. American Wagyu New York Strip w/ grilled prawns. Soy butter and wasabi cream. Served with a salad to start.

\$60

## COCKTAILS

### Cupid's Mule

Hangar 1 Rosé Flavored Vodka, Passoa Passionfruit Liqueur, Elderflower Liqueur, Cock & Bull ginger beer, & fresh lime juice.

\$12

### Blushing Berry Sparkler

Hangar 1 Rosé Flavored Vodka, muddled berries, topped with sparkling wine. (You keep the split!)

\$12

### Chocolate Dipped Strawberry Martini

Bailey's Strawberries & Cream Liqueur, Godiva Chocolate Liqueur, and vodka. Chocolate drizzle & cocoa powder rim.

\$12

### Chandon Rosé

Sparkling wine. 187 mL.

\$12

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## JAPANESE WHISKY

- Nikka Coffey Grain
- Nikka Coffey Malt
- Nikka Pure Malt
- Suntory Toki
- Hibiki Harmony
- Yamazaki 12 Year
- Yamazaki 18 Year