

Valentine's Day 2010

Leek Soup

w/ meyer lemon essence

Lobster Salad

Maine lobster poached in a sake-butter emulsion & tossed w/ a pomegranate vinaigrette. Served in a warm tomato w/ a tomato consommé.

Scallop & Pea Ravioli

English peas w/ mascarpone in a Tahitian Vanilla sauce.

Filet Tar Tar

Seared steak diced w/ wasabi root in Japanese toast w/ a quail egg.

Lamb Confit

Tender Lamb over roasted fingerling potatoes.

Pork Belly

Braised until fork tender in a sake-soy broth & served over crispy rice..

Beignets

Warm beignets stuffed w/ caramelized bananas.

\$79 per person.

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Asari Suimono

A traditional clear soup w/ clams.

Toro Yamakaki

Melt in your mouth toro w/ grated mountain potatoes.

Sushi

Ike Tai, Sawara, Hama Toro

Chawan Mushi

Egg Royale: Tender egg custard steamed w/ shrimp & shiitake.

Chashu-men

Tender braised pork ramen.

Agemono

Tempura: Halibut, shiso, eggplant, & asparagus.

Asian Pear

Asian pear poached in plum wine & berries, preserved in gelatin, & served over a kiwi sorbet.

\$79 per person.

Sushi Bar

Chu-Toro	Medium Oily-Fatty Bluefin tuna.		\$16.00
Hon Maguro	Bluefin tuna. Translated into True Tuna in Japanese.		\$13.00
Negi-toro Hand Roll	The best part of toro mixed w/ chopped scallions.	Cut	\$9/ \$12
Live Hotatae Sushi	Live Diver's scallop. Very sweet & tasty.		\$16.00
Hotatae, Japan	Special scallop from Hokkaido, Japan.		\$10.00
Live Ama-ebi	Santa Barbara shrimp. Still kicking. Very sweet & tasty. 1 pc shrimp		\$10.00
Ankimo Sushi	Monk fish liver. Japanese foie gras.	Sashimi	\$9 / \$19
Ike-Tai Sushi	Sea bream from Japan. Family of Red Snapper.		\$9.00
Kin me Dai	Wild Red Snapper from Japan.		\$9.00
Itoyari	Yellowtail croaker. A savory tasting white fish.		\$7.50
Sayori	Baby marlin. Firm, white meat w/ a clean taste.		\$8.50
Shima Aji	Premium aji. Has a firmer texture and a cleaner, lighter taste.		\$9.00
Kanpachi	Young Yellowtail. More lean & meaty. Light taste.		\$8.50
Wild Albacore	From Japan. Has a much lighter & cleaner taste.		\$9.50
Kaki	Hama Hama oysters on the half shell.		\$8.50
Kurage	Jellyfish marinated slightly in vinegar. Crunchy. From Japan.		\$8.00
Hama-toro	Yellowtail belly. Very tender & buttery.		\$8.50
Shake Toro	Salmon belly. More tender.		\$7.50
Aji, Wild	Wild Spanish Mackerel from Nagasaki, Japan.		\$9.50
Bungo-Saba	Wild Blue Mackerel from Japan. Not fishy. Similar to aji.		\$9.00
Kohada	Gizzard Shad from Japan.		\$8.00
Iwashi	Sardines from Japan.		\$8.50
Ike-Unagi	Wild fresh water eel from Japan.		\$9.50
Ike-Anago	Premium sea eel from Japan.		\$8.00
Blue Crab Hand Roll	w/ organic greens.		\$8.50
Mentaiko-yama imo Hand Roll	Spicy cod roe w/ mountain potato.		\$12.00

*Have you tried sushi w/ champagne? They are an excellent match.

Kaiso Salad	Assorted seaweed tossed in a sesame-vinaigrette .	\$7
Salmon Skin Salad	Tossed w/ organic greens, gobo & radish sprouts in a refreshing citrus dressing.	\$13
Hamachi Usuzukuri	Yellowtail w/ a yuzu (Japanese citrus) sauce.	\$22
Tuna Carpaccio	Tuna w/a yuzu(Japanese citrus) sauce	\$24
Nama Tako Carpaccio	Live octopus leg from Hokkaido. Very tender & flavorful.	\$25

Teriyaki

Beef	\$20.95
Chicken	\$17.95
Chicken, White	\$18.95
Salmon	\$20.95

*The above items served w/ rice & miso soup