

# Valentine's GOZEN SPECIALS

DINNER ONLY : WED, FEB 11 - SUN, FEB 15

LUNCH & DINNER : FRI, FEB 13 & SAT, FEB 14

What is GOZEN? Gozen is an elaborate, premium, set meal. While *TEISHOKU* refers to a casual set meal, *GOZEN* is a more formal & high-end “royal” set. Dishes are thoughtfully curated to create a balanced & visually appealing dining experience w/origins from meals served to nobles.

## SUSHI & SASHIMI GOZEN      \$85



- 3pc Nigiri - Shrimp, fatty tuna, yellowtail
- 4pc Sashimi - Salmon, red snapper, giant scallop, amberjack, tuna
  - Chicken meatball mini hot pot
- JPN A5 Wagyu steak w/Japanese-style teriyaki sauce
  - Shrimp & vegetable tempura
- Crab & salmon egg chawanmushi
  - Vinegar cucumber topped w/fresh water eel
- Potato salad & kinpira renkon (sautéed & simmered lotus root)
- Rei shabu salad (cooked & chilled pork slices on top of greens)
  - Rice steamed w/red snapper
  - Yuzu sherbet

# HOKKAIDO CHIRASHI GOZEN \$75



- Premium chirashi bowl including:
  - Sweet shrimp, sea urchin, fatty tuna, giant scallop, fresh octopus, whelk, red snapper, amberjack, salmon egg & snow crab
- Fried oyster w/potato salad
- Rei shabu salad (cooked & chilled pork slices on top of greens)
- Pickled vegetables
- Kinpira renkon (sautéed & simmered lotus root)
- Miso soup & yuzu sherbet

# 'KOBE STYLE' YOUSHOKU GOZEN \$43

YOUSHOKU is a unique Japanese cuisine that is of Western influence but developed w/the taste & eating habits of the Japanese.

- Hamburg steak made w/minced American wagyu, beef & pork served w/a demi glace sauce & topped w/fried egg
- Breaded & deep-fried, wild, giant shrimp
- Crab & clam cream croquette
- Potato salad
- Picked vegetables
- Miso soup
- Rice
- Yuzu sherbet



## SIDES & DESSERT



### KAISEN MAKI

- Assorted fresh fish inside, will include toro & yellowtail w/ikura topping

\$22



### CHERRY SALMON CARPACCIO

- intense salmon flavor enhanced w/ohba dressing, yuzu cream & salmon egg

\$15



### SOFTSHELL CRAB TACO

- Softshell crab sandwiched between deep-fried wonton skins

\$11

### GREEN TEA MONT BLANC & PEAR WINE GELÉE DESSERT DUO

- Green tea chestnut cream, strawberry, chestnuts, chocolate wafer cookie & white bean paste in wafer shell & pear-wine gelée w/vanilla ice cream

\$11

