



## VALENTINE DINNER COURSE

### AZABU COURSE

*Starter*

*Sashimi (2kinds)*

*Grilled Japanese Mackerel Marinated in Our Special Soy Sauce*

*Suno-mono*

*7 Pieces of Nigiri, Today's Maki-mono*

*Miso Soup*

*and*

*Macedonia*

68.00

### CHEF'S OMAKASE COURSE

*Starter*

*Fresh Oyster with Ponzu Sauce*

*Sashimi (5 kinds)*

*Teriyaki Flavored Yellowtail*

*Steamed Egg-Custard*

*Suno-mono*

*8 Pieces of Nigiri, Today's Maki-mono*

*Miso Soup*

*and*

*Macedonia*

100.00

*18% Gratuity added on parties of six or more.  
Please let us know if you or anyone in your party is allergic to anything.  
All menu items are subject to change daily.*