

HAPPY
Valentine's
→ **DAY**

FEBRUARY 8 – FEBRUARY 16
OPEN – CLOSE

4 COURSE DINNER FOR 2 | \$95
SHARED FIRST COURSE, CHOICE OF 2ND COURSE,
SHARED ENTREE, INDIVIDUAL DESSERT.
ALA CARTE PRICING LISTED.

RAINBOW ROLL | \$19

California roll, Ahi albacore, yellow tail, Ebi shrimp, crab,
cucumber, avocado, red tobiko

MISO SOUP | \$4

Wakeme, tofu, scallion

KEWPIE SIDE SALAD | \$8

Artisan spring mix, cucumber, carrot, daikon,
roasted sesame Kewpi dressing

**TERIYAKI SEARED 16OZ RIBEYE
& GRILLED SHRIMP | \$65**

Miso butter shrimp satay, tempura vegetables, jasmine rice

LYCHEE SORBET | \$5

Spiced blackberries

RED LOTUS | \$13

Vodka, lychee liqueur, cranberry juice, lime garnish

Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle foods that contain potential allergens, but please be advised that cross-contamination may occur. Please drink responsibly. Menu items are subject to change without notice. While supplies last. Management reserves all rights. ©2025

