



*Valentine's Menu*  
*Six Course Tasting Menu*

**\$70 (V)**

**1ST**

**Garden Avocado Salad**

combination of spring mix, radish, shredded carrots, & avocado with in-house made ginger vinaigrette

**2ND**

**Assorted Vegetable Tempura**

sweet potato, eggplant, and asparagus

**3RD**

**Samurai Roll**

avocado, pickled daikon, & cucumber wrapped in grilled red & yellow peppers with yukari

- and -

**Brown-Eyed Pea Roll**

brown rice, snow peas, asparagus, sesame seeds, & spicy kewpie

**4TH**

**Cauliflower Bites**

lightly floured & tossed with spicy gochujan sauce

**5TH**

**Tamarind Yaki Udon**

udon noodles served with carrots, shallots, scallions, baby bok choy, and tofu in a tamarind chili sauce and garnished with cashews and chili flakes

**6TH**

**A decadent dessert created by our chef**

Ask your server about tonight's special creation



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