

Valentine's Menu

... Featuring a four courses menu, with a choice of one item from each course ...

Salads

PANZANELLA SUNOMONO

Kale salad, heirloom tomatoes, feta cheese, pickled red onions, cucumber sunomono, sesame seeds, croutones, honey Italian dressing

TOKYO CAESAR

Sweet little gems, anchovies, Parmigiano Reggiano, sesame-garlic dressing, toasted olive oil croutons

Appetizers

LOBSTER & BURRATA ROLL

Poached lobster, burrata, avocado, flamed lemon wedges, and sesame seeds

FUNGHI & TARTUFO ROLL

Portobello mushrooms tempura, truffle cream, Parmigiano, and shaved truffle

CRUDO AL MIRTILLO

Hamachi with huckleberry and umeboshi broth, pickled daikon and red onions, tempura shiso, and green parsley oil

TORO "CAPRESE" BITE

toro slice, stracciatella, olive oil crostino, micro shiso, and tomato concasse, basil oil

WAYGU PONZU-PARMIGINO CARPACCIO

A5 waygu slices, ponzu-brown butter emulsion, shaved 24 month aged Parmigino, crispy cpers, micro shiso, lemon zest

Entree

RISOTTO AIKOI

Risotto with roasted beet puree, white miso, Parmigiano Reggiano, crispy shiitake mushrooms, and chives

LOBSTER TAGLIATELLE

Creamy tagliatelle pasta cooked in lobster stock, finished with dashi infused butter, yuzu, cherry tomatoes, topped with half lobster

YUZU KOSHO AMATRICIANA

House-made bucatini pasta, tomato braised with crispy guanciale, finished with Japanese yuzu kosho for citrus heat, topped with shaved ricotta salata

BRANZINO

Wood-fired grill Mediterranean Seabass, ryu bagna cauda, sea beans, served with asparagus and chart

KATSU COTOLETTA

Crispy panko breaded chicken breast, tonkatsu balsamic glaze, radicchio slaw with Italian dressing

HANGER TAGARASHI YUZU

Wood fired grilled hanger steak, miso-Calabrian marinate, topped with togarashi yuzu butter, served with fennel and butter lemon roasted potatoes

Desserts

MACEDONIA GIAPPONESE CON YUZU

Fresh seasonal fruits in Japanese style, paired with refreshing yuzu sorbet

SESAMISU

Sesame infused tiramisù lady fringers, mascarpone cream, espresso coffee, sesame extract, shaved dark chocolate & espresso sesame gelato

Drinks

Signature Cocktails

WHISKEY TEA	\$16
Jim Beam, black pearl tea, tangerine peel, honey yuzu	
LYCHEE RASPBERRY MARTINI	\$17
Roku vodka, lychee liquor, lemon juice, fresh raspberries, purple sweet potato shrub, honey	
YUZU SPRITZ	\$16
Yuzu sake, Juicy yuzu liqueur, prosecco, shiso leaf	
SPUMONI	\$17
Jose Cuervo Tequila, Lo-Fi Gentian Amaro, Mediterranean Tonic, grapefruit, simple syrup	
RONAN	\$18
Toki Whiskey, ume plum, bitter, orange bitter, smoked	
SPIRITED AWAY	\$17
Seaweed infused 400 Conejos Mezcal, orange liqueur, lime juice, shichimi agave	

Classic Cocktails

ESPRESSO MARTINI	\$17
Tito's Vodka, Borghetti, espresso	
JUNGLE BIRD	\$16
Bacardi Rum, Campari, pineapple, lime, demerara syrup	
WHITE NEGRONI	\$17
Tanqueray Gin, Lo-Fi Sweet Vermouth, Luxardo Bitter Bianco	
PAPER PLANE	\$16
Bulleit Bourbon, Aperol, Amaro Nonnino, lemon	
TEQUILA DAISY	\$15
Astral Tequila, triplesec, lemon, honey, soda water	

Highballs

TOKYO BUBBLES	\$15
Haku vodka & soda	
EMERALD TONIC	\$15
Gunpowder gin & tonic	
BOURBON BUZZ	\$15
Makers & pepsi	
ITALIAN ROOTS	\$15
Montenegro & chinotto	
MEZCAL ROCK STAR	\$15
Union Mezcal & starry	

White & Rose

PINOT GRIGIO	\$14/\$54
Ronc Laris, 2023 Friuli	
SAUVIGNON BLANC	\$15/\$58
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VERMENTINO	\$15/\$58
Castellani, 2022 Tuscany	
CHARDONNAY	\$17/\$66
Canus, 2023 Napa	
WHITE SUPER TUSCAN	\$16/\$62
Villa Antinori, 2023 Tuscany	
GRENACHE ROSE	\$15/\$58
Whisper Angel, 2024 Friuli	

Red

SANGIOVESE	\$14/\$54
Principe del Sole, 2022 Tuscany	
SUPER TUSCAN	\$15/\$58
Ricasoli, 2022 Tuscany	
PINOT NOIR	\$16/\$62
La Genisia, 2023 Lombardy	
CABERNET	\$16/\$62
Petrussa, 2022 Friuli	
BAROLO	\$23/\$88
Villa Balestra, 2019 Piedmont	

Sparkling

PROSECCO DOC	\$14/\$54
Ribolla Gialla, Trentino	
PROSECCO ROSE'	\$15/\$58
Torresella, Tuscany	

Sake 300ml

NIGORI	\$30
Taiheizan	
Floral aroma with tropical notes, light and dry on the palate	
HEIWA KID	\$38
Junmai Ginjo	
Aromas of berries and cotton candy yet vibrant and balanced acidity	
ONO	\$44
Junmai Daiginjo	
Fresh, dry sake with crisp acidity and a smooth finish	

Beers

PERONI	\$8
Italian lager	
KSA	\$8
Kölsch	
BLUE MOON	\$8
Belgian Wheat Ale	
LAGUNITAS	\$8
Indian Pale Ale	
NUMB NUMB JUICE	\$9
Hazy IPA	
SAPPORO	\$8
Pilsner Lager	
KIRIN ICHIBAN	\$8
Japanese Lager	
GUINNESS	\$9
Stout	
GOLDEN STATE	\$9
Cider	
PERONI N/A	\$8
Italian Lager 0.0%	

Mocktails

LYRE'S SBAGLIATO	\$13
Italian orange, Italian Spritz, Lyre's Prosecco	
ZESTY SIP	\$13
Seedlip Garden 108, peach puree, soda water	
SHANDY	\$13
0.0% Peroni, yuzu puree	

Soft Drinks

SODA WATER	\$3
PEPSI	\$4
DIET PEPSI	\$4
STARRY	\$4
LEMONADE	\$4
CRANBERRY JUICE	\$4
UNSWEETENED ICE TEA	\$4
GINGER BEER	\$5
PINAPPLE JUICE	\$5
SCHWEPPES TONIC	\$5
CHINOTTO	\$7
BLOOD ORANGE SODA	\$7
ITALIAN STILL WATER	\$7
ITALIAN SPARKLING WATER	\$7