

青結 寿司

VALENTINE'S DAY 2024



GLASS OF CHAMPANGE

GASTON CHIQUET
"Tradition," Brut, NV

1ST COURSE

CRIPSY RICE

*Japanese Wagyu Beef Tartare, Truffle Cream,
Black Garlic Soy & Freshly Shaved Truffles*

KUSSHI OYSTERS*

Champagne - Pear Granita & Kaluga Caviar

FOIE GRAS CACIO E PEPE RAMEN

*Ramen Noodles, Foie Gras Cream,
Pecorino Cheese & Black Pepper*

2ND COURSE

LOBSTER

Uni Butter

RIBEYE

Black Garlic Tare

SUSHI PLATTER

Chef's Choice of Assorted Nigiri

DESSERT

BASQUE STYLE PISTACHIO CHEESECAKE

Sesame Butter Crumble & Black Cherries

RED VELVET WAFFLES

Miso Cream & Candied Walnuts

*Consuming raw or under-cooked meats, poultry, pork, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

