

SAMURAI KISS



TOKYO BAY

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VALENTINES DAY MENU

SATURDAY 14 FEBRUARY | \$85 PER PERSON

INCLUSIVE OF A COCKTAIL AND A 5-COURSE TASTING MENU

VALENTINE'S HIS & HERS COCKTAIL

VANILLA KISSED MARTINI

Tropical, sweet, and vibrant with passion fruit, vanilla vodka, and prosecco.

ONYX TIDE

Bold and masculine, featuring passion fruit, lime, Black Label, and a dash of bitters

5-COURSE TASTING MENU

BOTAN EBI TARTARE, UNI SOY SAUCE ^{SF, G}

Sweet shrimp, chives, lemon zest, salmon roe, house made uni soy sauce

TUNA ROSE, SHISO, YAMAMOMO PONZU ^G

Maguro sashimi, fresh shiso, yuzu kosho, mountain peach ponzu

SALMON NIGIRI, SEARED FOIE GRAS, PASSION FRUIT PUREE ^G

Scottish salmon nigiri, seared foie gras, passion fruit puree, foie gras powder

MISO MARINATED CHILEAN SEABASS ROLL ^{G, SF}

Shiro miso's sake marinated seabass, shrimp tempura, cucumber, avocado, yuzu puree

CRISPY GYOZA FETA CHEESE BITES ^{G, D}

Local honey, berry puree, sweet plantain ice cream

VALENTINE'S DAY SPECIAL - SPARKLING WINE

	GLASS	BTL
NV CHAMPAGNE	35	150
Laurent-Perrier La Cuvée Brut France		
NV ROSÉ CHAMPAGNE	32	140
Canard-Duchêne Essentiel Brut France		
NV PROSECCO	12	54
Adami Brut Treviso Italy		

All prices are in USD. An 18% service charge will be added to your bill. | D dairy G gluten TN tree nut SF shellfish V vegan VG vegetarian