

PLANTA

VALENTINE'S DAY

FOUR COURSE PRIX FIXE | \$68 PER PERSON

CHEF'S CANAPÉS | served upon arrival

GF cauliflowers tots, truffle mayo, nooch
GF cucumber, caviar, sour cream

FIRST COURSE

for the table

GF SUSHI FLIGHT
unagi eggplant nigiri, firecracker roll, dragon roll

SECOND COURSE

choose one

GF 🥜 BANG BANG BROCCOLI
sweet chili, peanut sauce

GF SWEETCORN ESQUITES
lime mayo, salsa macha

GF JAPANESE EGGPLANT
miso glazed, scallion, sesame

GF OYSTER MUSHROOMS
carrot sesame ginger dressing

♥ GF CRISPY RICE
spicy ahi watermelon, avocado

GF 1,000 LAYER CRISPY POTATOES
caviar, sour cream, chives

GF CAESAR SALAD
romaine, mushroom bacon, nooch, sesame, pumpkin seeds

WAFU CRUNCH SALAD
cabbage, avocado, sesame ginger dressing, crispy wontons

THIRD COURSE

choose one

GF AL PASTOR BOWL
chipotle rice, pinto beans, grilled pineapple, pickled jalapeño,
potato chorizo, avocado, pico de gallo

STEAK LETTUCE WRAPS
slaw, thai basil, cilantro, crispy noodles, nuoc cham

QUESABIRRIA
mushrooms, cheese, red chili broth, cilantro, lime

GF 🥜 AVOCADO LIME TARTARE
beetroot tuna, pine nuts, capers, citrus soy, sesame,
cilantro, taro chips

GF MISO GLAZED TOFU SALMON
blackened broccoli, pickled ginger, ponzu, gochujang

♥ UDON NOODLES
truffle mushroom cream

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein) 9
GF AVOCADO (2g protein) 4

GF CRISPY OR BLACKENED TOFU (12g protein) 5
STEAK (12g protein) 9

FOURTH COURSE

for the table

♥ DARK CHOCOLATE TART
whipped cream, hot fudge

GF RASPBERRY CHEESECAKE
graham cracker crust, raspberry compote

Service Charge: An 18% service charge will be added to parties of 6 or more guests.

♥ chef favorites GF gluten friendly 🥜 contains nuts

Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen, so cross-contact may occur. Please tell your server about allergies. To keep every dish true to its bold flavor, we kindly decline modifications.