

VALENTINE'S MENU

情人节菜单

小盘子 SMALL PLATES

LOBSTER BISQUE 18

tempura Maine lobster, Thai aromatics, red chili, coconut milk

SHANGHAI PRAWN 22 each

red tobiko, ginger curry sauce

VEGETABLE SPRING ROLL 6 each

orange-black bean dragon sauce ^V

STEAMED SPICY PORK WONTONS 14

cilantro, Szechuan chili sauce

TUNA POKE CRISPY RICE 19

scallion, wasabi tobiko

MARKET SALAD 16

microgreens, lotus root, orange-miso dressing ^V ^{VG}

大盘子 LARGE PLATES

MISO BLACK COD 46

baby bok choy, sizzling vinaigrette

WAGYU FILET 75

matchstick potato, sesame, sweet soy glaze

LOBSTER LO MEIN 60

Cantonese style ginger scallion noodles, Maine lobster, garlic sauce

KING CRAB FRIED RICE 42

five vegetables, Thai basil, egg, chili paste, lime

SAKE MARINATED DRUNKEN CHICKEN 36

Asian slaw, sweet crispy onions, cucumber ponzu

JAPANESE 7 SPICE LOBSTER MP

2.5 lb Maine lobster, yuzu butter sauce

甜点 DESSERTS

CHOCOLATE LAVA CAKE 15

with a brown butter dark chocolate ganache, Chinese five spice, roasted banana ice cream, white sesame caramel, cashew caramel corn

GRAHAM CRACKER VANILLA CHEESECAKE 15

raspberry agar sauce, cherry blossom whip, lychee champagne boba, freeze dried raspberries

*Modifications politely declined. Please see server for GF options.
V-vegetarian VG-vegan