



VALENTINE'S DAY MENU

AMUSE BOUCHE

Oyster & Scallop – Yuzu Soy Dressing

SANTENMORI

Razer Clam New-Style, Botan Ebi Dry Miso, Salmon Sakura Caviar

CHEF'S ASSORTED SUSHI & ROLL

Akami Nigiri, Whitefish Nigiri, Hamachi Nigiri, Uni Sushi Cup

KINMEDAI UMEBOSHI SAUCE

Enoki Tempura, Sakura Mix

UMAMI CHILEAN WAGYU

Yuzu Ponzu, Shoyu Tamago, Assorted Japanese Pickles

DESSERT

Yuzu Strawberry Yoghurt Cake

690PLN PER PERSON

Elevate your evening with a glass of Veuve Clicquot Champagne and get a chance to win a Nobu Sushi Masterclass for two.