

VALENTINE'S

OMAKASE 2019

AMUSE

OYSTER DUO

Uni / Osetra Caviar / Crispy Leek
Wasabi Crème Fraiche / Mandarin Dust

FIRST COURSE

BIG EYE TUNA TATAKI

(ADD OSETRA CAVIAR 5G \$20)

Chevre Mousse / Almond Soy Vinaigrette / Black Mission Figs / Garlic Crisp

SECOND COURSE

CHARRED GRILLED OCTOPUS

Confit Potato / Salsa Verde / Chorizo / Celery

THIRD COURSE

SOUS VIDE LOBSTER TAIL (4oz)

Crustacean Bouillon / Fennel / Shimeji / Escarole

FOURTH COURSE

F1 MISHIMA FILET (5oz)

Kimchi Haricot Vert / Maitake / Cauliflower and Corn Grits

DESSERT

TAKES TWO TO MANGO

mango panna cotta / togarashi / lime

\$195 PER PERSON

Available upgrades: Miyazaki, Kagoshima, and Kobe
We will also be offering our a la carte main dining room menu.



ALEXANDER'S
STEAKHOUSE