



VALENTINE'S DAY LUNCH MENU

Choice of Complimentary Champagne (Dom Perignon),
Sparkling Sake or Premium Kyoto Tea (The Uji Tencha, Royal Blue Tea)

Mozuku | Kuruma Prawn | Seasonal Vegetables

Uni | Ikura | Kegani | Homemade Egg Custard Tofu

Aged Sawara Aburi

Assortment Seasonal Sashimi

Amadai Uroko-age in Chef's Special Ume Sauce

Aburi Wild Caught Blue Fin Otoro Sushi

Chef's Signature Hida Wagyu Aburi Sushi | Uni | Home Cured Organic Egg Yolk

Premium Uni & Ikura Rice Bowl

Miso Soup

Seasonal Fruits & Sweets

\$300++ per person





葵年
Ki-sho

VALENTINE'S DAY DINNER MENU

Choice of Complimentary Champagne (Dom Perignon),
Sparkling Sake or Premium Kyoto Tea (The Uji Tencha, Royal Blue Tea)

Chef's Signature Seasonal Premium Uni & Caviar

6 Hours Pure Sake Steamed Abalone

Aged Fugu Sashimi

Seasonal Assortment Sashimi

Kegani | Kani Miso

Kinki Sakamushi

Aburi Aged Wild Caught Blue Fin Otoro Sushi

Chef's Signature Hida Wagyu Sukiyaki | Truffles | Uni | Home Cured Organic Egg Yolk

Premium Uni & Ikura Rice

Miso Soup

Seasonal Fruits & Sweets

\$500++ per person

