

# Valentine's Day Dinner



## Appetizers

Shrimp Tempura	\$16.95	Shishito Peppers	\$8.95
Crab Cake	\$18.95	Spicy Tuna Crispy Rice	\$15.95
Calamari	\$16.95	Ganja	\$14.95

Three Course Dinner includes: Starter, Entrée & Dessert

## Starter Selection

Caesar Salad	Cucumber Salad
Arugula & Mango Salad	Soup de Jour
	Seaweed Salad

## Entrée Selection

Mushroom Ravioli (v) <i>Portobello &amp; Porcini mushrooms tossed in truffle oil topped with kale, cherry tomato &amp; red onion</i>	\$38	Shrimp & Scallop Pasta <i>Penne pasta, shiitake mushrooms, tomatoes, basil &amp; asparagus in a sun-dried tomato cream sauce</i>	\$39.95
Sesame Crusted Ahi Tuna <i>Topped with a ponzu vinaigrette, served with stir fry vegetables &amp; choice of white or brown rice</i>	\$44.95	Salmon Fettucine Pasta <i>Shiitake mushrooms, diced tomatoes &amp; basil in a sun-dried tomato cream sauce</i>	\$42
Grilled Salmon <i>Served with mashed potatoes &amp; our vegetable de jour</i>	\$44.95	Shrimp & Scallop Stir Fry <i>With Shiitake mushrooms, asparagus &amp; carrots served on udon noodles</i>	\$36.95
(GF) Chilean Sea Bass <i>Topped with tomatoes, capers, &amp; lemon beurre blanc sauce, served with mashed potatoes &amp; our vegetable de jour</i>	\$54	Japanese Bento Boxes <i>Choice of Chicken, Beef, Salmon, or Ahi. Will be served with Miso Soup starter, California Roll, Japanese Salad &amp; white or brown rice</i>	\$39.95
Grilled Colossal Prawns <i>Garlic marinated, with a side of black forbidden rice risotto &amp; broccolini</i>	\$49.95	Filet Mignon <i>Demi glaze sauce, served with fingerling potatoes, asparagus &amp; baby carrots</i>	\$59.95
Rack of Lamb <i>With a mint jelly, served with mashed potatoes &amp; our vegetable de jour</i>	\$54.95	Mongolian Beef <i>Thinly sliced flank steak, Asian wok stir fried in a garlic soy sauce with scallions &amp; crispy rice noodles, with white or brown rice</i>	\$36

**Dessert:** Chocolate Covered Strawberries   Triple Berry Crumble Cake   Baked Alaska   Chocolate Brownie

### Special Roll options:

She's The 1 (In: Snow Crab, shrimp tempura, avocado. Out: Salmon Wrap, topped with chili oil, ponzu sauce, and red onions)

Tiger Roll (In: Crab, shrimp tempura. Out: Spicy Tuna, shrimp, avocado, topped with Spicy Ponzu, and spicy mayo)

The 101 Roll: (In: Crab, spicy tuna, shrimp tempura. Out: Tuna, Avocado, topped with chili oil, eel sauce, green onions & tobiko)

Double Yellowtail (In: Spicy yellowtail and cucumber. Out: Yellowtail, jalapeño, cilantro, sriracha, & ponzu vinaigrette on soy paper)

Two Lover Roll: (In: Spicy tuna, crab, shrimp Tempura. Out: Salmon, avocado, snow crab, with house sauce & chili oil)

Landing Roll: (In: Spicy Tuna, sweet crispy onions. Out: Yellowtail, topped with ponzu sauce fresh cilantro)

**COMBO #1:** ( Serving for two) Starter & Dessert Included

\$99.95

Choice of 1 special roll, 8 pc. Nigiri sushi, and choice of two handrolls  
( Sp.Tuna, baked crab, shrimp tempura, or scallop)

**COMBO #2:** (Serving for two) Starter & Dessert included

\$99.95

Choice of 2 carpaccios ( Yellowtail, Tuna, Albacore, or Halibut w/ snow crab with gluten free sauce), 4 pc. Nigiri Sushi, and 1 special roll)

**COMBO #3:** (Serving for two) Starter & Dessert included

\$99.95

Choice of 4 special rolls

**COMBO #4:** (Serving for 1) Starter & Dessert Included

\$44.95

1 special roll, 3 pc. Nigiri Sushi, and choice of 1 handroll (Sp.Tuna, baked crab, shrimp tempura, or scallop)

**\*\*NO SUBSTITUTIONS\*\***

**Dessert:** Chocolate Covered Strawberries Triple Berry Crumble Cake Baked Alaska Chocolate Brownie