



# VALENTINE'S DAY

—— バレンタイン・デー

\$115pp

## ON ARRIVAL

### Complimentary Drink

— Choice of —

Asahi Super Dry on Tap

Glass of Veuve Clicquot Rose

Azabu Sangria Flask to share (serves 2)



Edamame w/ smoked lime salt

Amuse-bouch Tuna Ceviche

Apple, cucumber, red onion & coriander seeds

## FIRST COURSE

Seared Beef Tostada

w/ truffle sesame dressing, shiitake mushroom  
& pickled daikon

Seared Salmon Sushi Roll

w/ lobster, tempura prawn & aji amarillo mayonnaise

## SECOND COURSE

Black Tiger Prawn Dumplings

w/ aji verde, purple kumara chips & almond powder

Free Range Chicken Karaage

w/ buttermilk, pickled daikon, kale crisp & aji Amarillo  
mayo

## THIRD COURSE

— Choice of —

Lamb Chuleta

w/ smoky aubergine & coriander puree

Nikkei Steak

w/ garlic chips, fried kale & wasabi ponzu

Crispy Pork Belly

w/ spicy miso glaze, salsa & cauliflower puree

Pan Fried Market fish

w/ butter ponzu, yuzu pumpkin puree  
& enoki mushroom

## DESSERT

Azabu Pavlova w/ seasonal fruits