

VALENTINE'S DAY SPECIAL



\$120 FOR TWO TASTING MENU

FIRST COURSE

BOCOCHINI

ASSORTED SASHIMI, BEETS, CHEESE & OLIVE OIL

SALMON CARPACCIO

TRUFFLE OIL & PONZU

SHISHITO PEPPER TEMPURA

SWEET MISO & PARMESAN CHEESE



SECOND COURSE

RIBBON'S TASTING

CHEF'S OMAKASE, 10 PIECES SUSHI OR SASHIMI



MAIN COURSE CHOOSE ONE

BLUE RIBBON SURF & TURF

*6OZ. FILET OF BEEF WITH TRUFFLE TERIYAKI
& STEAMED LOBSTER TAIL WITH MISO BUTTER*

BLUE RIBBON FRIED CHICKEN WINGS

WASABI HONEY & OXTAIL FRIED RICE



CHEF'S DESSERT SPECIAL

*CONSUMING RAW OR UNDER COOKED MEAT, SEAFOOD OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IN CASE OF
CERTAIN MEDICAL CONDITIONS*

