

GINKO VALENTINES DAY TASTING MENU

February 11 & 14

\$150 for 2/ \$190 with pairing

Shiso Martini

1st Course

- Kappa Cut – Cucumber Cut
 - Soft Shell Shrimp
 - Higiki Gold Toppings

Hakutsuru Plum Wine

2nd Course

- Katsuo Tataki – Seared Bonito
 - Niku Tataki – Seared Beef

Junmai – Masumi Mirror of Truth- pleasant fruit flavors

3rd Course

- Heart Tartare – Maguro and Hamachi Heart Shaped Tartare
Junmai Ginjo – Hakutsuru Superior Sake – clean floral notes

4th Course

- Toro – Fatty tuna
- Madai – Japanese Snapper
 - Sake – Salmon
- Shiro Maguro – White Tuna
- Botan Ebi – Sweet Shrimp

Daiginjo -Tedorigawa Iki Na Onna Lady Luck – balanced hints of honey

5th Course

- Truffled Miso

6th Course

- Sake Toro Aburi – Seared Salmon Belly
 - Maguro – Tuna
 - Hotate – Scallop
 - Unagi – Eel
 - Specialty Heart Roll

Junmai Daiginjo – Dassai “Otterfest”

Dessert

Double Chocolate Mousse, Passion Fruit Sorbet

Junmai Nigori – Sayuri Hakutsuru – semi sweet with melon overtones