

WAKUDA

Valentine's Day Menu

Flan

Savoury Egg Custard with Japanese White Corn

Yuba

Fresh Bean Curd Skin from Kyoto
with Hokkaido Sea Urchin & Mountain Caviar

Canadian Lobster

Marinated in Citrus & Vinegar with Sea
Asparagus, Shellfish Vinaigrette

Premium Sashimi

Chef's Selection

Sushi

Chef's Selection

Assorted Tempura

Seasonal Vegetable & Seafood

Classic Saikyo Yaki

Grilled Patagonian Toothfish,
Marinated in Original Saikyo Miso from Kyoto

Charcoal Grilled A5 Wagyu

with Seasonal Vegetables

OR

Chef Tetsuya's Classic Carabinero Prawn

with Tarragon Risotto

Strawberry Rose Vanilla

Sable Breton, Strawberry Sorbet,
Strawberry Consomme

288 Per Person

Price stated is subject to 10% Service Charge and
prevailing G.S.T