

# 8

## VALENTINE'S DAY MENU \$150 (7 COURSE)

### STARTER

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CHAWANMUSHI  
steamed egg with king crab

BITES TRIO  
snow crab, duck breast, fried oyster

### APPETIZER

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SHRIMP ASPIC  
in chicken bone broth

CHEF SASHIMI  
daily selection

THE VOLCANO  
braised short rib, mushrooms

### MAIN

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SELECT ONE:  
8 OZ. FILET MIGNON

HALF LOBSTER  
with uni sauce

### DESSERT

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HOUSE-MADE SWEETS  
butterfly pea coconut  
infused panna cotta, cream  
wafer, matcha biscuit

\*COMPLIMENTARY JAPANESE  
LIQUEUR  
Koishisou Love Is In the Air

TO MAKE A RESERVATION: VISIT THE RESTAURANT  
OR CALL (718)386-8886  
MORE INFORMATION AT [WWW.EVENTBRITE.COM](http://WWW.EVENTBRITE.COM)