



VALENTINE'S DAY MENU

Tuna Sashimi with Beetroot Amazu Dressing

SPARKLING: De Nit Rosé | Monastrell, Xarel-lo, Macabeo, Parrellada; D.O. Cava

Kohlrabi Salad with Dry Miso

WHITE WINE: Nora | Albariño; Rías Baixas

Chef's Sushi Selection

SAKE: Hokusetsu Junmai | Sado Island

Grilled Oyster Fine de Claire N°1
with Shiso Salsa and Caviar

ROSÉ WINE: Muga Rosé | Garnacha, Viura, Tempranillo; Rioja

Shrimp Sautéed with Spicy Garlic

WHITE WINE: Hugel Riesling Trocken | Riesling; Alsace

Chilean Wagyu Beef with Rosemary Teriyaki

RED WINE: Santo | Merlot, Castilla y León

Strawberry Champagne Mousse

SWEET WINE: Château Violet Lamothe | Semillón, Sauvignon Blanc; Sauternes



MENU, 85€ / PAIRING, 35€