

Ichiro is honored to be part of your Valentine's Day celebration with an exquisite **four-course dining experience** crafted by our Master Chefs. Savor beautifully prepared dishes made with the finest ingredients as you celebrate love and romance. \$135 / person

## ♥ SOUPS & SALADS (choose one)

### SEAFOOD BISQUE *gf*

With shrimp & sea scallop

### 'MIYUKGUK' SOUP *gf*

Traditional Korean beef-miso broth with tofu & seaweed

### IKA+SEAWEED SALAD 🌱 *gf*

With Japanese calamari & sunomono cucumber

### KOREAN 'GOCHUJANG' SALAD 🌶️ *gf*

In our mild traditional 'Gochujang' chili vinaigrette with Asian pears, grapes & goat cheese

## ♥ APPETIZERS (choose one)

### ~ FROM THE SUSHI BAR ~

#### AKAMI TARTARE

Pristine Bluefin Tuna Akami with crisp Korean pear, roasted pistachio & ikura caviar in a silky jalapeño-grapeseed oil emulsion

#### SALMON+BURRATA *gf*

Cold-smoked Faroe Islands salmon paired with creamy burrata cheese and finished with a pomegranate-teriyaki balsamic vinaigrette

#### MADAI CRUDO *gf*

Wild Japanese Red Snapper, delicately dressed in a bright grapeseed vinaigrette, topped with blueberry & Hawaiian Black Lava salt

### ~ FROM THE KITCHEN ~

#### SEVEN-SPICE CALAMARI

Delicately crisp-fried Japanese calamari in light lotus flour, accented with our signature seven-togarashi seasoning

#### MANDU

Traditional Korean dumplings filled with pork loin, crystal noodles & vegetables, delicately steamed in a vibrant sesame-ponzu emulsion

#### OYSTER TEMPURA 🌱

Fresh Japanese oysters crisp-fried to golden perfection in a light panko breading, topped with caper cream and balsamic teriyaki

## ♥ ENTRÉES (choose one)

### ~ FROM THE SUSHI BAR ~

#### CHIRASHI *gf*

An exquisite assortment of our Master Chef's freshest, hand-selected sashimi, beautifully arranged over seasoned sushi rice

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#### VALENTINE'S OMAKASE

A masterful selection of the freshest nigiri sushi, expertly crafted using refined techniques and exquisite garnishes

Pair our OMAKASE with a **Specialty Roll** of your choice below. (Alternatively, you may choose to substitute the nigiri with a **2<sup>nd</sup> Roll**.)

#### THE HIGH ROLLER

Maine Lobster tail tempura topped with avocado & crab in a Japanese Kewpie-unagi aioli

#### CRAZY SHOGUN 🌶️

Bluefin Tuna, yellow tail, salmon & cucumber topped with avocado in Gochujang-ponzu

#### LOVER'S FLAME

Scallops, shrimp, crab & unagi oven-baked to perfection with shrimp tempura & avocado

#### BLAZING HABANERO 🌶️ *gf*

wild snapper, salmon, escolar, avocado, and garlic-butter green beans with a fiery habanero purée

#### THE TEXAN 🌶️ *gf-a*

Shrimp tempura, crab, avocado & cucumber topped with our Chef's delectable spicy tuna

#### VIP *gf-a*

Perfectly seared Filet Mignon, Bluefin tuna & shrimp tempura with goat cheese & balsamic teriyaki

### ~ FROM THE KITCHEN ~

#### 'TEPPAN-YAKI' BEEF & SHRIMP 🌱 *gf-a*

Beef Tenderloin and shrimp stir-fried with fresh greens and mushrooms. Served on a sizzling hot plate, finished table-side with our Chef's own Tao sauce  
Add **SEA SCALLOPS** +15

#### GRILLED PACIFIC FLOUNDER 🌱 *gf*

Fresh Pacific Flounder lightly brushed with our Chef's signature Korean seasonings and dressed in a delectable Gochujang-butter sauce

#### SAIKYO-MISO CHILEAN SEA BASS *gf*

Fresh-catch Chilean sea bass in a delicate Saikyo-miso marinade, finished with Asian pear essence & oven-grilled to golden perfection

#### SPICY GARLIC 'BOKUM' 🌶️ 🌱

Perfectly seasoned beef & chicken infused with stone-ground chili & garlic, expertly wok-tossed with vibrant garden vegetables and Asian noodles

#### GALBI+ RISOTTO

Angus short rib marinated in traditional Korean Galbi-style & char-grilled to perfection and served with Ichiro's signature risotto  
Substitute **SEA SCALLOPS**

## ♥ SIDES

**SIDE FRIED RICE** +7 *gf* · **GARLIC GREEN BEANS** +8 *gf*

**KOREAN KIMCHI** +9 *gf* · **PICKLED DAIKON RADISH** +6 *gf*

**GRILLED JUMBO SHRIMP** +15 *gf*

## ♥ DESSERTS (choose one)

'ICHIRO' GINGER CRÈME BRULÉE *gf* · CHOCOLATE VOLCANO *gf* · JAPANESE GREEN TEA ICE CREAM *gf*