

Valentine's Day Dinner

Monday, February 14, 2011 (\$135/person)

Special Valentine's prix-fixe menu

a one-night only menu, regular menu is not available

Japanese Style Pure Corn Soup 和風コーンスープ

*Richness and sweetness purely come from itself.
Non sugar or any amount of cream/milk are added.*

Traditional Tasting Plate 前菜6種

A selection of six Japanese appetizers

Cured salmon sushi with Shiso herb, salmon roe topping *メサーモンの一口寿司*
Japanese Style Carpaccio with Tuna *マグロのカルパッチョ*
Duck Kuwayaki with our special sauce *鴨の鋤焼き*
Sake steamed scallop with egg yolk vinegar *酒煎帆立の黄身酢がけ*
Zucchini with kneaded Miso sauce *ズッキーニの練り味噌がけ*
Asparagus with cod roe Mayonnaise and steamed abalone
アスパラ明太子ソース・蒸シアワビ

Sashimi - Chef's Choice 御刺身

*Exquisite fresh raw fish, selected by our specialists
Including scampi with Yuzu, Japanese citrus 手長海老の柚子風味
seared Tasmanian salmon 炙りサーモン*

Sugi-Ita Yaki 杉板焼き

*Grilled Patagonian Tooth Fish wrapped in aromatic cedar wood,
serving with spinach, Irish strawberry,
and caramelized walnuts ほうれん草の胡麻和え・胡桃・山桃*

Prawn Shinjyo Age 海老の真薯揚げ

Lightly fried ground fresh tiger prawns

Little refreshment before your main course 御口直し

Fresh apple sorbet 林檎のシャーベット

Wagyu Beef steak 和牛ステーキ

*This is the real thing! 100% pure Wagyu Scotch Fillet grilled
served with our own special soy, onion, and garlic sauce.*

Rice and Miso soup 御飯・御味噌汁

Dessert - Hanabishi Special デザート盛り6種

Assortment of 6 kind homemade desserts (Serves 2 people)

Green tea cream brûlée *抹茶クリームブリュレー*
Mango mousse *マンゴームース*
Egg Pudding with fresh vanilla, maple syrup *玉子プリン*
Gluten free chocolate cake with fresh choc sauce *米粉のチョコレートケーキ*
Caramel ice cream *カラメルアイスクリーム*
Coffee Blanc-manger *コーヒーのブランマンジェ*



花菱

HANABISHI

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