

M♥MOYA

Valentine's Day Menu

MONDAY, FEBRUARY 14

THREE-COURSE DINNER

CHEF OKUDA'S APPETIZER TRIO

HOTATE LEMON

Marinated Japanese scallop, tosazu-jello
lemon cup, cucumber

KUMAMOTO OYSTER

Red onion, chive, ponzu sauce

SALMON TARTARE

Ikura, yamaimo (Japanese yam), caper, avocado, lemon juice,
mayonnaise, soy sauce

SUBSTITUTION OPTION

TOFU MEDALLION

Tofu, miso, crispy Japanese pumpkin, rice cracker

CHEF MUKAI'S ROMANTICA SUSHI PLATE

Toro, shima-aji, king salmon, botan ebi, kanpachi, 2 kinds of seasonal special
fishes from Japan, uni & cream cheese on Chef Mukai's homemade macaron

CHEF NORIE'S HOMEMADE DESSERT

Champagne chocolate cake, strawberry rose cake pop

\$70 per person

(tax & gratuity are not included)