



90 per person

—◆ VALENTINE'S DAY ◆—

HEART SHAPED SAKE KASU
CHALLAH
golden raisin butter

HAMACHI SASHIMI*
*meyer lemon, tosaka, purple
radish*

BEET AND CHEVRE BLINTZ
brown butter, hazelnuts, dill, honey

—◆ OKONOMIYAKI ◆—
*ikura, crème fraiche, chives
+10 per person*

BLACK TRUFFLE MATZOH BALL RAMEN
our signature dish, made fancy

BRAISED SHORTRIB CHOLENT
*barley, beans, horseradish, & curly
parsley gremolata*

—◆ ROSE PANNA COTTA ◆—
boozy berry soup, pistachio

&

CHOCOLATE & BANANA CHALLAH BREAD PUDDING
whiskey caramel, crème fraiche

—◆ WINE OR SAKE PAIRING ◆—
*artfully curated selections to pair with
your meal +40 per person*

*To ensure a cohesive and seamless dining experience, we
are unable to accommodate substitutions or specific
aversions for this menu. We hope you enjoy the
thoughtfully curated selection of dishes we've prepared for
you.*

**consuming raw or undercooked meats, poultry, seafood or
eggs
may increase your chance of food borne illness or disease.*

*20% gratuity may be added to checks for parties of six or
more*