



oakland

In CELEBRATION OF LOVE - 2026
~Ai No Oiwai~

FIRST COURSE

✓ Amuse Bouche
chef's fresh choice of hors d'oeuvre

SECOND COURSE

✓ Maguro Tataki-Miso Caesar Salad
petite romaine, tuna tataki, kaiware, gyoza chips, parmesan; saikyo miso caesar dressing
OR
✓ Mizuna Salad
japanese mustard greens, orange slices, cucumber, daikon, tofu crumbles; yuzu vinaigrette

THIRD COURSE

St.Valentine's Sashimi
a variety of sliced raw fish, 2pc of each: bluefin tuna, sk king salmon, albacore tataki & hamachi
OR
Ai Nigiri
1pc of each: blue fin tuna, sk king salmon, kinmedai, shima aji & hamachi
OR
Shinjō Signature Sushi Rolls
2pc: japonese / 3pc of each: charmander & squid ink spicy geisha
OR
✓ Afurodite's Garden
3pc of each: takuan roll, veggie roll & tofu skin inari

FOURTH COURSE

Erosu's Saikyo Miso Lamb Chops
new zealand lamb chops, broccolini, garlic mashed potatoes
OR
Short Rib Lovers
braised shiro miso short ribs, roasted carrots, baby bok choy, garlic mashed potatoes; shiro miso glaze
OR
St. Gelasius' Swordfish
pan seared swordfish, maitake mushrooms, asparagus; edamame pesto
OR
Ocean Kyūpiddos Risotto: Kani, Hotate & Ikura
arborio rice kani risotto, pan seared scallops, shiitake mushroom, salmon roe
OR
✓ 'Kare to Kanojo' Vegetarian Curry
roasted vegetables, tamanishiki rice, tofu katsu

DESSERT

'Osaka Castle' Chocolate Cake
fresh berries & whipped cream
OR
'Himeji Castle' Raspberry Cheesecake
fresh berries

✓ \$85 per person (vegetarian, vegan, or items that can be modified) excluding tax and gratuity
\$145 per person excluding tax and gratuity // 22% gratuity will be automatically added to all parties
Executive Chef Victor Reyes & Sushi Chef Lolo Gonzalez