

VALENTINE'S DAY

STARTER

Sashimi & Nigiri*

bluefin tuna sashimi, king salmon, yellowtail
A5 wagyu nigiri with truffle aioli, Osetra caviar
24K gold flakes (gf) 80

ENTRÉE

Surf & Turf

12oz wagyu ribeye steak with yuzu kosho sauce, grilled
king crab, potato purée, togarashi, roasted shishito
and baby peppers (gf) 150

DESSERT

Futatsu no Kokoro

heart-shaped chocolate fudge cake, gianduja mousse
raspberry crémeux 20

(gf) = gluten free | (vg) = vegetarian | (v) = vegan | (n) = contains nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, mollusk or eggs may increase your risk of serious food borne illnesses, especially if you have certain medical conditions. If you have chronic illnesses of the liver, stomach, blood and or immune disorders, you are at greater risk for serious illnesses from raw or undercooked foods

19% service charge will be added to all checks and an additional 2% Culinary service charge added to all food charges. Se agregará un cargo por servicio de 19% a todos los cheques y tambien se agregará un cargo adicional por servicio culinario del 2% a todos los cargos por alimentos.

19% chaj sévis yo pral ajoute nan tout chèk ak yon chaj sévis adisyonèl 2% te ajoute nan tout chaj manje

1 Hotel South Beach supports the sustainable & fair -trade efforts of our partners:

Imagine Farms, Green life farms, FL, Meyer farms, MT, Lake Meadows, FL, Chef's Garden, Koppert Cress, Westholme Wagyu, Femin Iberico, Tartufo Prestige, Sasanian Caviar, Pacifico Aquaculture, Sixty South, Skull Island, Paradise Farms, J & C Tropical, B&W Growers, Pexco, J&J Family Farms, Heritage Berkshire Farms, Grimaud Farms, República del Cacao, Bettan Bakery