



2026
VALENTINES DAY

MIYABI (ME-YAH-BE)

"MIYABI" REPRESENTS REFINED ELEGANCE. TO ME, IT MEANS COOKING WITH CALMNESS LETTING INGREDIENTS SPEAK SOFTLY THROUGH PRECISION, PATIENCE, AND RESPECT. THIS MENU IS A QUIET DIALOGUE BETWEEN FIRE, OCEAN, AND SEASON, A WAY TO SHARE WHAT MOVES ME EVERY DAY IN THE KITCHEN.

"FIRST IMPRESSION"
NORI CHIPS, UMAMI

"GENTLE INDULGENCE"
FOIE GRAS LOLLIPOP, COTTON CANDY

"WARM EMBRACE"
OYSTER, TOGARASHI BUTTER

"SHARED MOMENT"
TUNA CARPACCIO, BLACK TRUFFLE

"GARDEN REVERIE"
ASPARAGUS, BEETS, PASSIONFRUIT VINAIGRETTE

"MIDNIGHT INDULGENCE"
BONE MARROW, TARTARE

"IN HARMONY"
CHIRASHI SUSHI, SASHIMI, SUSHI RICE

"EVENING WARMTH"
WAGYU, UDON, SHIITAKE SAUCE

"SWEET INTERLUDE"
GRANITA, HONEY-LYCHEE

"BLUSH"
MOCHI, STRAWBERRY ICE CREAM

"FINAL NOTE"
DARK CHOCOLATE, MILLEFEUILLE, CHERRY CONSOMMÉ

EXECUTIVE CHEF ALFREDO BUENO
MASTER SUSHI CHEF KIICHI OKABE

