



~ *45 / per person ~
select one dish per course

Amuse

Hamachi Shooter

yellowtail, avocado, roasted black sesame seed and chili
in shot glass with ponzu & white truffle oil

Oyster Shooter

two blue point oyster in shot glass with ponzu sauce & quail egg

Appetizer

Ahi Pokitini Salad

diced ahi tuna sashimi, seasonal vegetables, avocado, diacon radish
and wakame seasoned with soy and sesame based oil

Albacore Sashimi

premium albacore sashimi in ponzu & yuzu dressing

Main

served with miso and rice

Sushi Omakaze

chef's choice sushi from the day's best selection

Sashimi Moriwase

chef's choice sashimi from the day's best selection

Short Rib (Kalbi)

char-broiled korean marinated beef short rib

Dessert

Thai Fried Banana with Green Tea Ice Cream

**pricing exclusive of tax and gratuity*



@bluefinsanjose

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