



# Kura Omakase



A chef-curated Valentine's Day omakase menu  
designed for celebration.

**\$88++**  
(Dinner Only)

## - From the Sea 海 -

Pristine Naga oyster crowned with glistening salmon roe,  
finished with a yuzu foam that lifts the natural brininess with gentle citrus notes.

Naga oyster topped with delicate black caviar,  
paired with the same airy yuzu foam for balance and elegance.

## - Chef's Seasonal Somen 素麵 -

Silken pink and white somen lightly perfumed with truffle oil,  
layered with soy-marinated Japanese egg yolk, fresh salmon slices, and ikura.

## - KURA Signature 名物 -

Our signature kanitama gratin, topped with Hokkaido snow crab flakes,  
glazed with burnt egg yolk caramel and fragrant sakura powder.

## - Main Course 主菜 - choose one -

Tender marbled steak served with a deep red wine reduction that enhances its natural richness.

Or

Duck leg gently confit sous vide until meltingly tender, finished with a bright yuzu butter sauce.

Or

Pan-seared salmon steak with crisp skin, glazed in a shio kombu beurre monté sauce.

(All mains come with French fries and salad with vinegar tomatoes.)

## - Sweet Ending デザート - choose one -

Refreshing Aomori strawberry sherbet paired with rich burnt cheesecake

Or

Warm chocolate lava cake with a molten caramel centre,  
served alongside smooth Hokkaido vanilla ice cream.