



# 2009 Valentine's Day Dinner Menu



(\$58 per person )

## **First Course** (A choice of )

- \*Yellowtail Crudo (Italian style sashimi)
- \*Salmon with green apple, lime aioli and salmon roe
- \*Flounder Carpaccio w/ yuzu-seaweed sauce
- \*Tuna Tartare w/wasabi-basil sauce

## **Second Course** (A choice of )

- \*Miso Braised Tender Beef Tongue
- \*Japanese Style Scallop Cake with Shrimp Sauce
- \* Flounder Stuffed with Blue Crab and Shiso Leaf
- \*Seared Marlin with Mixed Greens

## **Third Course**

Please choose 4 items --- three orders (6 pieces) of nigiri and one roll

### ***NIGIRI***

- |                             |                                   |                                      |
|-----------------------------|-----------------------------------|--------------------------------------|
| *Tuna (plain)               | *Flounder (plain)                 | *Mackerel                            |
| *Tuna w/roasted almond      | *Flounder w/konbu seaweed         | *Smoked Mackerel                     |
| *Tuna w/kalamata olive      | *Flounder w/ume                   | *Lobster w/wasabi-mayo +\$4          |
| *Tuna w/foie gras miso +\$2 | *Sea Scallop (plain)              | *Blue Crab w/celery, bell pepper+\$2 |
| *Tuna w/white truffle +\$2  | *Sea Scallop w/lemon-cilantro     | *Seared Albacore Tuna                |
| *Salmon (plain)             | *Seared Sea Scallop w/lemon, salt | *Walu (White Toro) +\$2              |
| *Salmon w/mango puree       | *Shrimp                           | *Sweet Egg                           |
| *Seared Salmon Belly        | *Sweet Shrimp                     | *Shiitake Mushroom                   |
| *Hamachi Yellowtail         | *Salmon Roe +\$3                  | *Portobello Mushroom                 |
| *Yellowtail Belly +\$2      | *Sea Urchin +\$3                  | *Japanese Eggplant                   |
| *Kanpachi Yellowtail        | *Squid                            | *Inari                               |
| *Eel                        | *Surf Clam                        |                                      |

### ***ROLLS***

- |  |  |
|--|--|
| *California roll                         | *Salmon roll                               |
| *Spicy California roll                   | *Salmon w/avocado roll                     |
| *D.C. roll (eel, avocado, egg, cucumber) | *Salmon w/cucumber roll                    |
| *Tuna roll                               | *Salmon w/jalapeno roll                    |
| *Tuna w/avocado roll                     | *Crunchy Salmon roll (shiso, yama gobo)    |
| *Tuna w/cucumber roll                    | *Spicy Scallop roll                        |
| *Tuna w/jalapeno roll                    | *Cucumber roll                             |
| *Spicy Tuna roll                         | *Avocado roll                              |
| *Tuna Tartare roll                       | *Asparagus & Bell Pepper roll              |
| *Eel w/ cucumber roll                    | *Sun-dried Tomato-Portobello Mushroom roll |
| *Crunchy Eel roll (pickled radish)       | *Ume Shiso roll                            |
| *Crunchy Shrimp roll                     | *Oshinko roll (pickled radish)             |

## **Dessert**

- \*Special Valentine Dessert for Two

Please let us know if you are vegetarian or have special dietary restrictions when you make a reservation.

# **Valentine's Day Reservation Policy**

Please provide us with the following information to secure your reservation:

1. Full Name
2. Cell Phone Number
3. Credit Card Number and Expiration Date

Cancellation Policy: Reservations cancelled within 24 hours **or** No-show reservations, will incur a \$30.00, per person, cancellation fee that will be charged to your credit card.

Thank you for your understanding and we look forward to serving you a wonderful Valentine's Dinner.

**KAZ SUSHI BISTRO**  
**2009 WINTER RESTAURANT WEEK**  
**DINNER MENU**

\$35.09 PER PERSON  
(our regular menu is also available)

**APPETIZERS (please choose one):**

_____ Tuna Tartare with Basil Sauce	_____ Salmon Crudo
_____ Seared Marlin Salad	_____ Spicy Broiled Green Mussels
_____ Asian Short Ribs	_____ Miso Marinated Grilled Salmon

**NIGIRI - (please choose 3 (6 pieces)):**

_____ Tuna	_____ Tuna (w/ roasted almond)
_____ Mackerel	_____ Tuna (w/ olive pesto)
_____ Salmon	_____ Salmon (w/ mango sauce)
_____ Surf Clam	_____ Flounder (w/ ume, shiso)
_____ Flounder	_____ Scallop( w/lemon cilantro)
_____ Eel	
_____ Shrimp	
_____ Japanese Eggplant	
_____ Inari	
_____ Shiitake	
_____ Portobello	

**MAKI - (please choose two):**

_____ California Roll	_____ Salmon Cucumber Roll
_____ Spicy California Roll	_____ Salmon Avocado Roll
_____ D.C. Roll (eel, avoc. cucumber, egg)	_____ Salmon Jalapeno Roll
_____ Tuna Cucumber Roll	_____ Salmon Skin Roll
_____ Tuna Avocado Roll	_____ Eel & Cucumber Roll
_____ Tuna Jalapeno Roll	_____ Crunchy Eel Roll
_____ Spicy Scallop Roll	_____ Avocado, Jalapeno, Cilantro Roll
_____ Spicy Tuna Roll	_____ Asparagus/Red Pepper Roll
_____ Crunchy Shrimp Roll	_____ Sun-dried Tomato/ Portobello Roll

**DESSERT (please choose one):**

_____ Espresso Tapioca w/ Burbon Ice Cream	_____ Lychee Panna Cotta w/mango Sorbet
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## **2009 RAMW Winter Restaurant Week Menu**

**\$20.09 per person**

(our regular menu is also available)

**1 MISO SOUP**

**2 SEAWEED SALAD**

**3 NIGIRI & MAKI COMBO**  
(tuna, salmon, flounder, spicy tuna roll,  
spicy California roll)

**4 GREEN TEA ICE CREAM or MANGO SORBET**

**OR**

**1 MISO SOUP**

**2 Special BENTO Box**  
(Seaweed Salad, Asian Short Ribs, Spicy  
California Roll, Miso Marinated Salmon  
Spicy Green Mussels)

**3 GREEN TEA ICE CREAM or MANGO SORBET**