

Valentine's Day Dinner Menu

-\$25 per person -

Choose one item from each course

1st Course - Bun

in a soft pillowy steamed Chinese wheat flour bun

PORK BELLY

oven roasted house cured pork belly,
pickled cucumbers, scallions & special blend hoisin sauce

KOREAN BBQ BEEF

bulgogi beef, pickled cucumbers,
spicy scallion salsa & spicy mayo

SPICY PULLED PORK

braised pork shoulder,
pickled carrots & miso peach chutney

SHRIMP

grilled shrimp, pickled cucumbers,
pickled carrots & spicy mayo

TOFU

fried tofu, pickled cucumbers,
scallions & special blend hoisin sauce

SPICY TOFU

fried tofu with pickled cucumbers,
spicy scallion salsa & spicy mayo

2nd Course - Dumplings

choice of one sauce - soy vinegar, sweet or spicy

PORK AND CHIVES, THE CLASSIC

Taiwanese cabbage, Chinese chives & ginger

VEGAN

smoked tofu, bok choy & shiitake mushroom

3rd Course - Noodles

all of our noodles are homemade
toppings are available for an additional charge

TONKOTSU RAMEN

rich pork broth with fresh ramen noodles topped with
braised pork, flavor infused egg, marinated bamboo,
nori (seaweed) & green onions

MISO RAMEN

miso chicken broth with fresh ramen noodles topped with
marinated chicken, flavor infused egg, marinated bamboo,
nori (seaweed), bean sprouts & green onions

VEGGIE RAMEN

konbu (seaweed) and mushroom broth with
fresh ramen noodles topped with smoked tofu,
shiitake mushrooms, marinated bamboo, snow peas,
nori (seaweed), bean sprouts & green onions
(vegan option available)

UDON

dashi broth with fresh udon noodles topped with pork belly,
flavor infused egg, shiitake mushrooms & green onions

4th Course - Dessert

MOCHI ICE CREAM

sweet rice flour ball with an ice cream filling
choice of one: black sesame, red bean or mango

TRIPLE CHOCOLATE CAKE

strawberries, whipped cream

SPECIALTY COCKTAILS

LOVE HOTEL 8

shochu, rose, grapefruit juice served up with a lemon peel

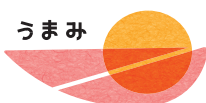
CHINATOWN RENDEZVOUS 8

ginger vodka, yuzu, rosemary syrup, blood-orange juice, served up

IKEBANA 10

bourbon, grape juice, creme de cassis, lemon juice, rose nectar, shaken and served over ice

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RAMEN & DUMPLING BAR