

Seafood Tasting Menu 5 courses

Enjoy a curated journey of ocean flavors with our 5course seafood menu. Each course is served individually—from light ceviche and delicate tuna to rich misoglazed black cod—finishing with a refreshing mini key lime pie for a perfect ending.

Course 1 – Amuse-Bouche

- Mini Scallop Ceviche
- Tender scallops lightly cured in fresh citrus, accented with a touch of chili oil and micro herbs.

Course 2

- Yellowfin Tuna Carpaccio
- Sushigrade tuna fanned elegantly, drizzled with ponzu and sesame oil, topped with microgreens, radish slices, and crispy Cucumbers.

Course 3

- Salmon Bites with SoyGinger Marinade
- Bitesized salmon pieces lightly marinated in soyginger and seared to perfection, garnished with microgreens.

Course 4

- MisoGlazed Black Cod
- Tender black cod roasted with a rich miso glaze

Course 5 – Dessert

- Mini Key Lime Pie
- Tart and sweet mini key lime pie finished with a touch of toasted coconut.