



# OCEAN HAI

asian american fusion

## TASTING MENU

### - ENTRY -

Snow crab | Asparagus | Cream cheese | Wagyu  
beef | Sambal crème | Truffle salt | Tempura  
crunch | Kabayaki

*paired with Syltbar Prosecco*

### - STARTER -

White tuna sashimi | Seasoned seaweed salad  
| Citrus shoyu | Chili threads

*paired with Tozai Well of Wisdom sake*

### - SALAD -

Artisan mix | Water chestnut | Mandarin orange  
Chick pea | Almond | Wonton chips |  
Shoyu vinaigrette

*paired with Chateau Minuty Rose*

### - SEA -

Gulf grouper | Jasmine rice | Bok choy | Baby  
shiitake mushroom | Thai curry broth

*paired with Dr Konstantin Frank Riesling*

### - INTERMEZZO -

Flavored Mochi

### - LAND -

Sweet & Sour chicken | Kimchi rice | Shimeji  
mushroom | Asparagus | Swiss chard |  
| Tempura onion ring | Sweet and sour sauce

*paired with Directors Cut Chardonnay*

### - DESSERT -

Kalabasa | Pumpkin pie | Cookie Bottom | Coco-  
nut streussel | coconut ice cream | Whipped  
cream

*paired with La Bartenura Moscato*

95pp

*plus tax and 19% service charge*

*Enhance your dinner experience with a 2oz wine pairing  
25*

*this menu may not be adjusted or changed  
full party must participate not available after 9:00pm*