



# OCEAN HAI

asian american fusion

## TASTING MENU

### - ENTRY -

Hamachi Sashimi | Seasoned Seaweed Salad  
| Citrus Shoyu | Scallion | Chili Threads  
*paired with Syltbar Rose*

### - STARTER -

Crab Rangoon | Apricot Thai Chili | Scallion  
*paired with Tozai Living Jewel sake*

### - SALAD -

Seaweed Salad | Mix Greens | Cucumber  
| Heirloom Tomatoes | Crispy Rice Noodles |  
Shoyu Vinaigrette  
*paired with Frenzy Sauvignon Blanc*

### - SEA -

Seared Salmon | Ramen Noodles |  
Stir Fry Vegetables | Misoyaki Glaze  
*paired with Dr Konstantin Frank Riesling*

### - INTERMEZZO -

Flavored Mochi

### - LAND -

Airline Chicken Breast | Okinawa Potatoes |  
Broccolini | Baby Carrots | General Tso Glaze  
*paired with Bianchi Zinfandel*

### - DESSERT -

Chocolate Saffron Gateau | Sesame Wafer |  
Mousse | Chocolate Icea Cream  
*paired with Rainwater Port*

85pp

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



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