

SHOJIN VALENTINE

MENU | All Vegan, All Gluten-Free

First course – Soup

CREAMY CAULIFLOWER SOUP with Hearts

White cauliflower soup made with dashi broth.

Heart-shaped beets and red popcorn

Second course – Sushi

OMAKASE SUSHI PLATE

Red & Black caviar on “tuna” avocado roll.

Yuba wrapped risotto with green sauce

Third course - Entrée

SHOJIN SIGNATURE MEATLOAF

Your entrée is a special gift from us to you.

Enjoy our lotus root and vegetable meatloaf, asparagus, eggplant, mashed potato & vegetables. Served with red wine tamari sauce

Fifth course – Dessert

GREEN TEA TIRAMISU

DOUBLE CHOCOLATE CAKE

CREME BRULEE & STRAWBERRY GELATO

pick one from above

executive chef: Jun Matoshiro, | chef: Takato Yoshimori | dessert chef: Kie Yoshimori