marilena

WON'T YOU BE MY VALENTINE?

THE FIRST KISS *choice of*

LOVERS ROLL
spicy lobster, avocado, tempura
riesling, august kesseler, 'k', kabinett, 2023, rheingau

SUZUKI NIGIRI SET
truffle, crispy garlic, yuzu kosho
senkin, 'classic kamenoo', junmai ginjo, 2023, tochigo

ABURI SOCKEYE SALMON OSHI
serrano, black pepper
sauvignon blanc, spy valley, 2024, marlborough

GARDEN ROLL
asparagus, beet, avocado, shiso, diakon
miyasaka, miyama mishiki, nagano

A PEARL OF WISDOM *choice of*

OYSTERS ROCKEFELLER
baked sunseeker oysters, bacon, spinach, mornay
champagne, ruinart brut, NV, reims $20 supplement

LIGHTLY CURED HAMACHI
kama miso 'arancini', burgundy truffle, yuzu
pinot gris, solvero, 2023, okanagan valley

BURRATA DI PUGLIA
winter citrus, pistachio, fennel, calabrian chili
prosecco, masottina, 'collezione 96', brut, NV, veneto

YOUR HEART'S DESIRE *choice of*

ROASTED PEI STRIPLOIN
textures of celeriac, salsify, natural jus
merlot-cabernet sauvignon, orofino, 'red bridge', 2022, similkameen valley

PEPPERCORN CRUSTED YELLOWFIN TUNA
shiitake, turnip, soy emulsion
pinot noir rosé, squealing pig, 2023, central otago

RED KURI SQUASH AGNOLOTTI
celeriac, hazelnut, sage, parmesan
viognier, maison les alexandrins, 'le cabanon', 2024, rhône valley

HOW SWEET IT IS... *choice of*

VANILLA BEAN CHEESECAKE
coconut, pineapple, passionfruit
château de cérons, 2016, cérons

BERRIES AND CHOCOLATE
strawberry elderflower sorbet
w & j graham's 10 year old tawny port, douro

MARILENA 'AFTER EIGHT' CAKE FOR TWO
creme de menthe $18 supplement
alvear, '1927' solera, pedro ximinez, montilla-moriles

four course dinner 149 | *optional wine pairings* 55

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LOVE IS IN THE AIR

CAVIAR

toasted brioche, egg yolk, egg white, minced shallot, fresh chives, crème fraîche

SIBERIAN CLASSIC 120
iodized, delicate, firm 30g

ITALIAN OSIETRA 200
marine, nuttiness, crunchy 50g

ITALIAN BELUGA 250
mild, buttery 30g

SUSHI

ASSORTED SASHIMI 48
chef's selection of fresh sashimi

PARADISE ROLL 22
avocado, spicy tuna, tempura, soy paper

DYNAMITE ROLL 17
tempura prawn, cucumber, tobiko, spicy mayo

SPICY TUNA ROLL 17
chopped albacore tuna, cucumber, sesame

RAW & CHILLED

OYSTERS ON THE HALF SHELL
lemon, horseradish, mignonette 26 half doz.

BEAU SOLEIL
new brunswick

SWEET RED
prince edward island

KUSSHI
bayne sound

SHIGOKU
samish bay, wa

LOBSTER TACOS 40
spicy mayo, avocado, cilantro

CHILLED JUMBO SHRIMP 26
classic cocktail sauce, lemon

LA TOUR
our signature 3 tier tower

east & west coast oysters, jumbo shrimp cocktail, manila clams, mussel escabeche, tsunami, yellowfin tuna tartare, ceviche mixto, chopped scallop roll, spicy tuna roll, 1lb atlantic lobster

189

LARGE PLATES

PARMESAN CRUSTED CHICKEN 44
fingerling potato, maitake mushroom, sherry butter sauce

MISO GLAZED SABLEFISH 54
warm sushi rice, yu choy, diakon, carrot, dashi

RESERVE ANGUS 98
16oz rib-eye
salsa verde, red wine jus

SIDES

TRUFFLE FRIES
parmesan, garlic aioli 17

BROCCOLINI
red wine vinegar, garlic 16

ROASTED MUSHROOMS
garlic confit 18

The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination.