

Japanese Infused Spa Menu

Chef Cari Ann Craig

Spicy Scallop Hand Roll

*Sweet sashimi sea scallops tossed in a lemon chili aioli, wrapped in crispy toasted nori
and topped with fresh masago roe*



Soba Ceviché

*A nest of sesame-scented buckwheat noodles
filled with yuzu marinated Japanese cucumber and snow crab
topped with kizami beni shoga*



Saké-Simmered Mackerel

*Filet of Spanish mackerel gently simmered in Japanese saké
Served on a bed of lotus root and assorted seasonal vegetables*



Lychee Sorbet

A light, palate-cleansing ice with lightly sweetened seasonal fruit