

Shizuku

by Chef Naoko

Valentine's Day Oregon Truffle Dinner Wednesday, February 14th

Menu - \$120 per person

*Starter - Raw oyster with Oregon truffle ponzu sauce
Blue fin tuna (farmed, sustainable) sashimi with house truffle oil
and chick pea miso sauce
Steamed house made Okinawa salt tofu with San Diego sea
urchin and truffle gravy
Dungeness crab truffle croquette
Fried sole fishcake with winter squash purée with truffle
Organic green salad
Wagyu burdock Yawata-maki (wagyu beef rolled with burdock)
sukiyaki flavor with truffle
Steamed sticky rice with truffle on bamboo leaf
Candy mushroom ice cream
Japanese tea*



limited numbers, reservation only, last order 8pm
regular menu also available

The Valentine's Day Oregon Truffle Dinner must be pre-ordered at least 1 day in advance. Indicate "Valentine Truffle Dinner" in NOTES when making your reservation. Last order for this dinner is 8pm.

click to [reserve](#) or event@shizukupdx.com or 503-227-4136

Menu is subject to change according to the availability of the freshest and best quality ingredients. Sorry but this menu has no substitutions and cannot accommodate special dietary needs. Please be advised that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

Chef Naoko
natural and organic cuisine

Chef Naoko Corporation, 1237 SW Jefferson St., Portland, OR 97201

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