

## **BEBESUSHI**

*Fine Japanese Cuisine*

*Prix Fixe Menu for Vivian's Birthday, March 2010*

### **Imma Be**

*"Ama ebi" nigiri topped with tobiko and served with a kiss on the cheek*



### **La Folie Roll**

*Avocado and cucumber roll topped with **fresh salmon**, garnished with Bizac **duck foie gras** from Sarlat, France*

*(an homage to La Folie's fresh salmon lollipops and duck foie gras)*

### **October Roll**

***Ahi tuna** and cucumber topped with slivered **pineapple**, trimmed with crushed **macadamia nuts**  
(an homage to Lahaina Fish Co's ahi tuna sashimi, Maui gold pineapples, and Surf Lanai's macadamia nut pancakes)*

### **Valentine's Roll**

***Dungeness crab** California roll, sprinkled with freshly-shaven J. Guillot black truffle **mushrooms**  
from Grillon, France*

*(an homage to Coi's Dungeness crab soup and mushroom porridge)*

### **Extra Mild Spicy Scallops**

*Hand-rolled with avocado and served with a kiss on the hand*



### **You and I**

*"U-N-I" gunkan nigiri served with a tender kiss on the lips*

### **OVO**

*Tobiko gunkan nigiri with quail eggs*

### **Ultimate Triple Plus "Carrot" Delight**

*Served with the promise of forever*

*Note: The sushi rice and fresh wasabi were made using only Voss artesian water from Norway*