

Snacks and Bites

Buckwheat bread, yuzu butter 13

Mussel toast, nduja (2 pc) 16

Salmon tartare, prawn senbei 19

Tempura padron peppers, bonito aioli 16

Crab croquettes, kani miso mayo (3 pc) 15

Fried baby squid, seaweed, garlic dip 16

Small Plates

Red prawn tartare, tosazu jelly, pomelo 26
Patagonian Sea, Argentina

Burrata, prosciutto, charentais melon 26
Puglia, Italy

Maitake mushrooms, burnt leeks, akazu 24
Hokto Kinoko Mushrooms, Japan

Hispi cabbage, anchovies, asiago cheese 23
Holland, Netherlands

Crispy potato, smoked creme fraiche, dill 24
Idaho, USA
Add smoked sardines +6

Sea scallop, strawberries, XO 24
Hokkaido, Japan

Mochi pasta, purple clams, kohlrabi 28
Washington, USA

Octopus, smoked soy glaze, burnt eggplant 34
Canary Islands, Spain

Seafood tagliatelle, arctic shrimps, onsen egg 32
Ålesund, Norway

Short-neck clams, pancetta, squid ink fregola 36
Jeju Island, South Korea

Large Plates

Halibut, Spanish chorizo, blue mussels 41
Ilulissat, Greenland

Dover sole, hedgehog mushrooms, fermented soy 68
Holland, Netherlands

Kurobuta pork chop, sesame-miso, tuscan black kale 62
Snake River Farms, Boise, Idaho, USA

Miso-marinated wagyu skirt steak, fried onions, bordelaise 56
Queensland, Australia

Surume ika donabe, swordfish bacon, king oyster mushrooms 55
Kyushu, Japan

* Available in limited quantities every Saturday & Sunday

Desserts

Toasted castella cake, creme fraiche ice cream, soy caramel 14

Mascarpone ice cream monaka, strawberries, brown cheese 16

Chocolate tart, soba-cha cream, plum salt 16

Free flow sparkling and still water available at \$2 per person.

We're going cashless! We accept credit/debit cards & mobile payments.

Prices are subject to service charge and GST.