

## Snacks and Bites

Buckwheat bread with yuzu butter 13

Mussel toast with spicy nduja (2 pc) 16

Salmon tartare with prawn senbei 19

Tempura padron peppers with bonito aioli 16

Crab croquettes with kani miso mayo (3 pc) 15

## Small Plates

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

Burrata with prosciutto and charentais melon 26  
Puglia, Italy

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

Hispi cabbage with anchovies and asiago cheese 23  
Holland, Netherlands

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

Sea scallop with strawberries and XO 24  
Hokkaido, Japan

Mochi pasta with purple clams and kohlrabi 28  
Washington, USA

Octopus with smoked soy glaze and eggplant 34  
Canary Islands, Spain

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

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

## Large Plates

Halibut with Spanish chorizo and blue mussels 41  
Ilulissat, Greenland

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

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

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

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

\* Available in limited quantities every Saturday & Sunday

## Desserts

Toasted castella cake with creme fraiche ice cream and soy caramel 14

Mascarpone ice cream monaka with strawberries and brown cheese 16

Chocolate tart with soba-cha cream 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.

Humpback 