

Snacks and Bites

Buckwheat bread with yuzu butter 13

Mussel toast with spicy nduja (2 pc) 16

Salmon tartare with baguette crisps 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 