

À LA CARTE MENU

SMALL PLATES

Scallop Tempura/ Lime	10 each
Tempura Paradise Prawn / Ginger Crepe / Micro Herbs	12 each
Kuro Fried Chicken / Ume/ Micro Coriander (3 pieces)	12
Lamb Riblets/ Kohlrabi Kosho (2 Pieces)	13
Spiced Edamame (V)	8

RAW BAR

Appellation Rock Oyster / Champagne Shrub/ Herb Oil	
4 pieces 26 6 pieces 39 12 pieces 75	
Today's Raw Fish	25
Hay Smoked Bonito Sashimi/ Caramelized Apple Soy/ Ginger	25
Scallop Sashimi/ Nori Wasabi/ Fennel/ Apple	26
Kagoshima Wagyu Beef Tartare/ Egg Yolk Jam/ Shokupan	38

RICE

Ikura/ Mochi Rice/ Dashi Butter Foam	24/45
Mochi Rice Risotto/ Asparagus/ Kaffir Lime (V)	32

VEGES

Melody Tomato/ Stracciatella/ Joseph Olive Oil (V)	26
Red Radish/ Sorrel/ Kumquat (V)	14
Potatoes/ Umami Butter/ Comte (V)	16

MAINS

Today's Fish / Clam Sauce/ Globe Artichoke	48
Dry House Aged Duck Breast/ Rosella	44/ 85
Rubia Gallega Sirloin Steak 800g	220
Kagoshima Wagyu Beef Steak 200g	110
Full Blood David Blackmore Wagyu Beef Steak 120g	59

DESSERTS

Jasmine Milk Ice Cream/ Fig Oil/ Pear/ Lemongrass	16
Pineapple Macedonia/ White Chocolate/ Cardamom	16

1.5% surcharge on all credit cards
10% Surcharge on Sunday and Public Holidays and groups of 8 or more
A la Carte available for groups less than 8 people, minimum order 100 per person for food