



CHEF'S SELECTION MENU

120 per person

To be enjoyed by the whole table

Oyster/ Nori Ginger/ Finger Lime

Fried Artichoke Globe/ Aioli Cream

KURO chiffon/ Ikura/ Nori Creme Fraiche

KURO Fried Chicken/ Ume/ Bonito

3 kinds sashimi

Hokkaido Scallop/ Hay Smoked Bonito/ Tuna Tartare

Add scampi +8

Tempura whiting/ Wasabi Tofu

10 kinds of Vegetable Terrine/ Pickled Flower

Wagyu Carpaccio/ Shiitake/ Marsala

Add truffle +Market Price

Chawanmushi/ Diamond Shell Clam/ Citrus

Additional sea urchin +14

Char Grilled Salmon/ Kimizu Miso/ Pickled Fennel

Aged duck Breast/ Grilled Leek/ Sansho Pepper

OR

Ranger's Valley Wagyu Beef MBS 7+ Red Wine Jus (Surcharge 10)

Green beans/ Walnuts/ Ginger Vinaigrette

Caramelised Banana mousse/ Fermented berries/ Candied walnuts

Dorayaki / Chestnut

Jerusalem Artichoke sorbet/Amazon Cacao

1.5 % surcharge on all cards.