



CHEFS SELECTION LUNCH SET 65 PP

To be enjoyed by the whole table

KURO chiffon / Ikura / Nori Creme Fraiche

Tuna Tartare / Shibazuke / Nori Crisp

Ocean Trout Carpaccio / Miso Salsa Verde / Herb Oil

XO Soba noodle / Crab / Dashi Foam *Add Scampi +12*

Aged Duck Breast / Grilled Leek / Sansho Pepper

OR

David Blackmore Wagyu Tri Tip Mb9+ Beef Jus *(Surcharge +15)*

Green beans / Walnuts / Ginger Vinaigrette

Sonoma Bread / Whipped Butter

Crispy Potato

Banana Ice Cream / Kinako / Walnut / Mochi

ADDITIONAL SIDES

Oysters/ Nori Ginger/ Finger Lime 4p/6p/12p

18/27/52

Add Caviar +10 per oyster

Nori Crisp / Tofu Wasabi

8

Charred Edamame / Spiced Salt

8

KURO Fried Chicken / Ume / Bonito

16

1.5 % surcharge on all cards