



CHEF'S SELECTION MENU

80 per person

To be enjoyed by the whole table

KURO Chiffon/ Salmon Roe / Nori Creme Fraiche

KURO Fried Chicken/ Ume/ Bonito

Okoge Rice/ Potato/ Caramelised Chardonnay Vinegar

Duck leg Confit Tartlet/ Yuzu Cream/ Chipotle

Tuna Tartare/ Shibazuke/ Nori Crisp

XO Soba Noodle/ Dashi Foam *Add Scampi +12*

Pork Katsu/ Comte Cheese/ Tonkatsu/ Apple

Aged Duck Breast/ Grilled Leek/ Sansho Pepper

OR

Yuzu Yuan Ocean Trout/ Kale Tsukudani

OR

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

Green Beans/ Walnuts/ Ginger Vinaigrette

Banana Ice Cream/ Kinako/ Walnut/ Mochi

ADDITIONAL SIDES

Oysters/ Nori Ginger/ Finger Lime 4p/6p/12p 18/27/52
Add Caviar +10 Per Piece

Nori Crisp/ Tofu Wasabi 8

Charred Edamame/ Spiced Salt 8

KURO Fried Chicken/ Ume/ Bonito 16

1.5 % surcharge on all cards.