



CHEF'S SELECTION MENU

120 per person

To be enjoyed by the whole table

Oyster/ Nori Ginger/ Finger Lime *Add Caviar +10 Per Person*

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

3 Kinds Sashimi

Hokkaido Scallop/ Hay Smoked Trevally/ Tuna Tartare

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

Wagyu Carpaccio/ Pickled Shiitake/ Enoki/ Kombu Bechamel

Yuzu Yuan Ocean Trout/ Kale Tsukudani

Pork Katsu/ Comte Cheese/ Tonkatsu/ Apple

Aged Duck Breast/ Grilled Leek/ Sansho Pepper

OR

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

Crème D'anjou/ Bergamot/ Strawberry/ Comte

Banana Ice-cream/ Mochi/ Kinako/ Walnuts

Shochu Infused Kumquat