

# CHEF'S SELECTION MENU

80 per person | To be enjoyed by the whole table

*Matching wine and sake \$65 per person*

*Additional* Oysters/ Nori Ginger/ Finger Lime

*4 Pieces 18 / 6 Pieces 27 / 12 Pieces 52*

*Add Caviar +10 Per Piece*

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*Additional* Caviar Tart / Chive Cream + 18 Per Piece

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

Today's Raw Fish

*Additional* Otoro Tuna 4 Way / Tasmanian Shima Wasabi +25

Tomato/ Cos Lettuce/ Mirin Gastrique

XO Soba Noodles/ Blue Swimmer Crab *Add Scampi +12*

Tempura Whiting/ Shiokoji/ Pickled Onion

Yuzu Yuan Ocean Trout/ Kale Tsukudani

OR

Aged Duck Breast/ Grilled Leek/ Sansho Pepper

OR

Tajima Wagyu Rump Cap MBS 8+ Beef Jus *Surcharge +10*

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## DESSERTS

Yuzu Tart/ Davidson Plum/ Chantilly 12

Creme D'anjou/ Bergamot/ Strawberry/ Comte 16

Banana Ice Cream/ Mochi/ Kinako/ Hazelnuts 16

*1.5 % surcharge on all cards*