

# CHEF'S SELECTION MENU

120 per person | To be enjoyed by the whole table

*Matching wine and sake \$85 per person*

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

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

Today's Raw Fish 2 kinds

*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

Wagyu Carpaccio/ Pickled Shiitake/ Pistachio/ Kombu Bechamel

*Add Tasmanian Sea Urchin +18*

Yuzu Yuan Ocean Trout/ Kale Tsukudani

Aged Duck Breast/ Grilled Leek/ Sansho Pepper

OR

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

Creme D'anjou/ Bergamot/ Strawberry/ Comte

Banana Ice Cream/ Mochi/ Kinako/ Hazelnuts

Kumquat/ Shochu