

# CHEFS SELECTION LUNCH SET

65 Per Person

*To be enjoyed by the whole table*

Tuna Tartar / Shibazuke / Nori Crisp

Ocean Trout Carpaccio/ Miso Salsa Verde/ Herb Oil

*Additional* Otoro Tuna 3 Way / Tasmanian Shima Wasabi +22

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

Shio Koji Chicken Breast/ Curry Leaf Crumb

Aged Duck Breast/ Grilled Leek/ Sansho Pepper

OR

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

Green beans / Walnuts / Ginger Vinaigrette

Sonoma Bread / Whipped Butter

Crispy Potato

Banana Ice Cream/ Mochi/ Kinako/ Hazelnuts

## 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*