

ANNIVERSARY CHEF'S SELECTION MENU

180 per person | To be enjoyed by the whole table

Black River Siberian Caviar Tart

Oyster/ Apple Dashi/ Ginger

KURO Chiffon/ Salmon Roe/ Nori Creme Fraiche

Hokkaido Scallops / Consommé

KURO Fried Chicken/ Ume/ Bonito

Okoge Rice/ Potato/ Caramelised Chardonnay Vinegar

Duck Leg Confit Tartlet/ Yuzu Cream/ Chipotle

Today's Raw Fish 2 Kinds

Tuna/ King Fish

Kagoshima Wagyu Nigiri 2 Ways

Add Alba White Truffle +25

Full Blood Australian Wagyu MB8+

A5 Kagoshima Japanese Wagyu Sirloin Mb11+

Coconut Lemongrass Blanc Mange /

Toasted Milk Ice Cream/ Pineapple

1.5 % surcharge on all cards