

CHEFS SELECTION LUNCH SET

65 Per Person

To be enjoyed by the whole table

Tuna Tartare / 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

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/ Apple Dashi / Ginger *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