

# CHEF'S SELECTION MENU

80 per person | To be enjoyed by the whole table. Please choose one main  
Matching wine and sake \$65 per person

*Additional* Oyster/ Apple Dashi/ Ginger

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

*Add Caviar +10 Per Piece*

*Additional* Caviar Tart/ Scallops/ Fennel *Surcharge + 20 Per Piece*

## SNACKS

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

## ENTRÉE

Today's Raw Fish

XO Soba Noodles/ Blue Swimmer Crab

## MAINS

Robata Miso Barramundi/ Burnt Lime

OR

Aged Duck Breast/ Red Onion / Duck Jus

OR

Fullblood Wagyu Tri Tip MBS 8+ Beef Jus *Surcharge +10*

## SIDE

Heirloom Tomato/ Cos Lettuce/ Mirin Gastrique

## DESSERT

Banana Ice Cream/ Mochi/ Kinako/ Hazelnuts

*1.5 % surcharge on all cards*