

# CHEF'S SELECTION MENU

120 per person | To be enjoyed by the whole table. Please choose one main.  
Matching wine and sake \$85 per person

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

## SNACKS

Oyster/ Apple Dashi/ Ginger 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

## ENTRÉE

Today's Raw Fish 2 Kinds

XO Soba Noodles/ Blue Swimmer Crab

A5 Kagoshima Wagyu Carpaccio/ Egg Yolk Jam/ Japanese Sansho Pepper

## FISH

Robata Miso Barramundi/ Burnt Lime

## MAINS

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

## DESSERTS

Coconut Lemongrass Blanc Mange/ Toasted Milk Ice Cream / Pineapple

Banana Parfait Cookie Sandwich

*1.5 % surcharge on all cards*