

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 Appellation Rock Oyster / Champagne Shrub

4 Pieces 18 / 6 Pieces 27 / 12 Pieces 52

Add Caviar +10 Per Piece

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

SNACKS

Ikura Tartlet / House made Creme Fraiche / Herbs

KURO Fried Chicken / Ume/ Bonito

Chicken Skin / Liver / Sunrise Lime / Foie Gras

Kangaroo Puff / Comte / Onion and Cherry Jam

ENTRÉE

Today's Raw Fish

XO Soba Noodles / Blue Swimmer Crab

Add Tempura Scampi Crepe +16

MAINS

Robata Miso Barramundi/ Burnt Lime

OR

Aged Duck Breast/ Sansho Pepper Sauce

OR

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

Add Black Truffle +20

SIDE

Compressed Tomato/ Shiso Pesto / Kombu Oil

DESSERT

Valrhona Chocolate Mousse / Passionfruit Cream / Pineapple

1.5 % surcharge on all cards